

Bartender/server/sales rep

Candice Fasoline (951)457-3096

candicween11@yahoo.com

Sample girl aka server/server, traveling to different locations on and off premise such as Target

Bartender/server/sales rep

15 years bartending ; opening/closing

15 years waitressing; opening/closing

2014

R.O.P. class for training in retail sales and job skills

Have taken several TAM classes for training in alcohol sales/laws

Have valid CA Food Handlers/Tips card

2014

QualifiedSkills then Promotional Model Huntington Beach, Ca

Excellent communication and cash handling skills,with the ability to upsell, keep people aware of the offers

Management skills and exp, can properly operate credit card machines,answer phones/fax, touch screen

POS, keg/CO2 change,inventory,pricing, bottle service, and High Volume exp

2013

Am Sam Promotional Model/Brand Ambassador San Diego, Ca

2015-2016 Elks Lodge Bartender/Banquet server Santa Ana, Ca

locations on and off premise, keeping

opening/closing keeping everything cleaned and stocked,waiting on customers,pouring drinks,inventory

\$8.00 hr

2011-2013 Budweiser Promotional Model Los Angeles, Ca

2013-2014 Micheles Bar Bartender Corona, Ca

locations on and off premise (a few days a month)

opening/closing keeping everything cleaned ,waiting on customers,pouring drinks \$8.00 hr

\$7.25 hr

2005-2012

Harrys Family Restaurant Waitress Soldotna, Ak

opening/closing keeping everything cleaned and stocked,waiting on customers,answering phones,serving food

\$7.25 hr

waited in traffic and sports, knowledge of new products \$7.00 hr

2003-2008

Kings Inn Hotel Bartender/waitress Kenai,Ak / Anchorage, Ak

opeing/closing keeping everything cleaned and stocked;waiting on customers,answering phones,serving

food, pouring drinks,staying attentive \$7.00 hr

Education

Temescal Canyon High School Diploma

Lake Elsinore, Ca

2nd of 20 yrs education (619/233-7201)

Jeremy McLean friend of 20 yrs construction (951)678-7773

Extracurricular Activities

Throughout the season I play sports and dance

2015

Tallgrass, Omega, Sunflower group, Visual Image Events

Sample girl aka demonstrator; Traveling to different locations on and off premise such as Target,

Gelsons, Bristol Farms And Costco

Attire provided \$15-25 hr

2014

Motorcross/Monster Jam Vendor Angels Stadium Anaheim,Ca

walking the stands and the back areas with merchandise, selling and entertaining the crowds B.O.C

2014

Surf City Marathon Promotional Model Huntington Beach,Ca

walking the crowd handing out flyers and coupons in provided attire making people aware of the offers and selling the product to new customers \$17.00 hr

2013

Jim Beam Promotional Model/Brand Ambassador San Diego,Ca

Brand Ambassador, dressed in provided attire, travel to different locations on and off premice, keeping the public aware of new and old products, upselling and pushing sales \$17.00-\$25.00 hr

2011-2015 Budweiser Promotional Model Los Angeles,Ca

wardrobe provided to promote and sell the companys name on and off premice (a few days a year) keeping the crowd alive and spirited for raffles and sports and aware of new products \$25 hr

2007

Miller Promotional Model Anchorage,Ak

wardrobe provided to promote and sell the companys name on and off premice (a couple days a month) keeping the crowd alive and spirited for raffles and sports and aware of new products \$25.00 hr

2005-2011

Alaska Fighting Championship Ring Girl Kenai/Anchorage,Ak

dressed in provided wardrobe holding the ring card in between fights keeping the crowd alive and spirited and promoting for upcoming events \$25.00 hr

Education

References Canyon High School Diploma

Donnie Binz friend of 20 yrs electrician (636)633-3202

Jermy McGlalin friend of 20 yrs construction (951)678-2253

Extra-curricular Activities

Throughout the seasons I have worked and played

Name Candice

Score 33/ 35

Servers Test

Multiple Choice

d 1) Food is served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

d 2) Drinks are served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

b 3) Food and drinks are removed on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

a 4) What part of a glass should you handle at all times?
 a) The stem
 b) The widest part of the glass
 c) The top

d 5) When you are setting a dining room how should you set up your tablecloths?
 a) Neatly and evenly across the tables
 b) The creases should all be going in the same directions
 c) The chairs should be centered and gently touching the table cloth
 d) All of the above

d 6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince the guests to eat what you brought them
 d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Match the Correct Vocabulary

D Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E Queen Mary

B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

G French Passing

D. Area for dirty dishware and glasses

B Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

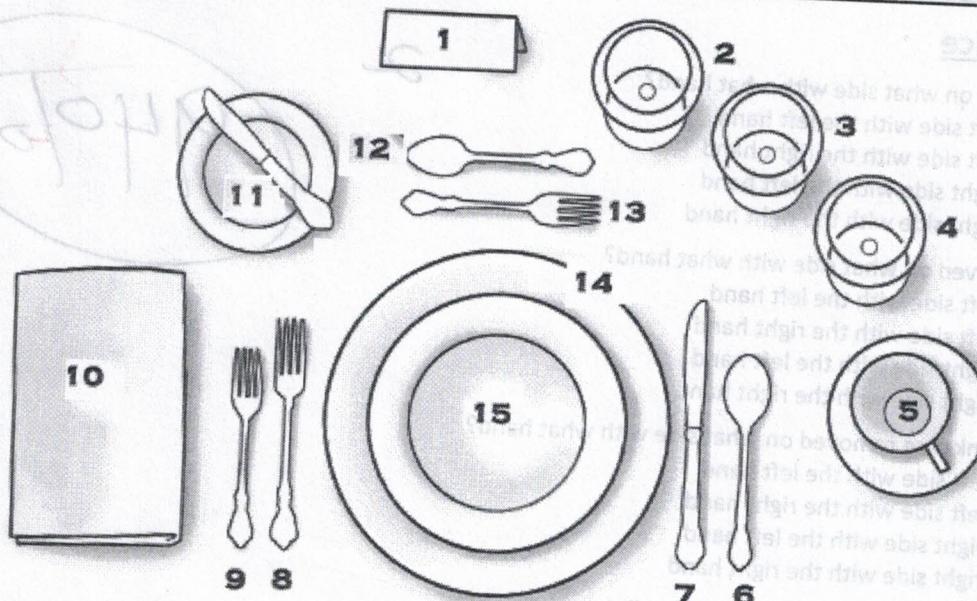
C Tray Jack

G. Style of dining in which the courses come out one at a time

Name _____

Score / 35

Servers Test



Match the Number to the Correct Vocabulary

10	Napkin	8	Dinner Fork
11	Bread Plate and Knife	5	Tea or Coffee Cup and Saucer
1	Name Place Card	7	Dinner Knife
12	Teaspoon	2	Wine Glass (Red)
13	Dessert Fork	9	Salad Fork
6	Soup Spoon	14	Service Plate
15	Salad Plate	3	Wine Glass (White)
4	Water Glass		

Fill in the Blank

1. The utensils are placed 1 1/2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar & cream.
3. Synchronized service is when: Servers gather in order.
4. What is generally indicated on the name placard other than the name? table # & entree.
5. The Protein on a plate is typically served at what hour on the clock? 6 o'
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? inform the team lead or chef.

Multiple Choice (6 points)

C 1) Carbonation _____ the rate of intoxication.

- a) Slows down
- b) Speeds up
- c) Does nothing to

-4

88%

b 2) What are the six most commonly used spirits?

- a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
- b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
- c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
- d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

b 3) You can accept an expired ID as long as all other information is correct.

- a) True
- b) False

a 4) If someone has had too much to drink, serving them coffee will help sober them up.

- a) True
- b) False

d 5) What are the acceptable forms of ID for Alcohol Consumption?

- a) State or Government Issued ID Card or Drivers License
- b) Passport or Passport ID Card (as long as it lists the person's date of birth)
- c) School ID or Birth Certificate
- d) A & B
- e) A, B & C

b 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.

- a) True
- b) False

Vocabulary (9 points)

Match the word to its definition

C X "Straight Up"

a.) Used to crush fruits and herbs for craft cocktail making

f Shaker Tin

b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

I X "Neat"

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

G Muddler

d.) To pour $\frac{1}{2}$ oz of a liquor on top

b Strainer

e.) Used to measure the alcohol and mixer for a drink

e Jigger

f.) Used to mix cocktails along with a pint glass and ice

g Bar Mat

g.) Used on the bar top to gather spills

d "Float"

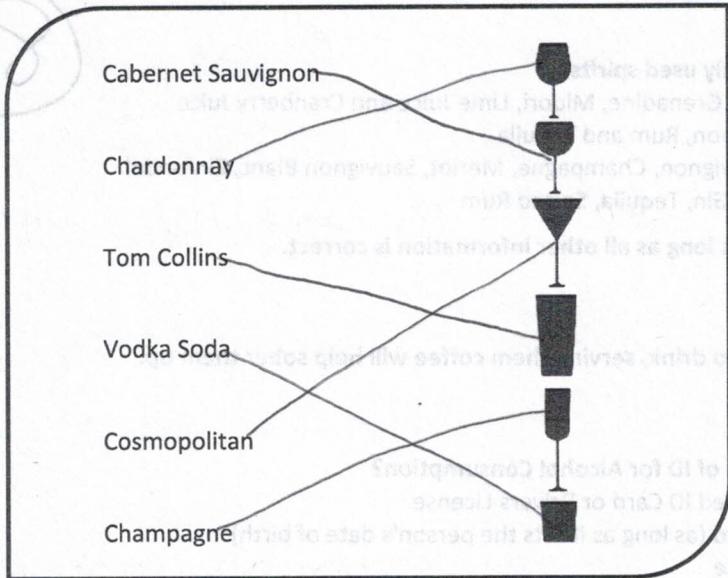
h.) Requesting a separate glass of another drink

h "Back"

i.) Means to serve spirit room temperature in a rocks glass with no ice

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): Jose Cuervo, Grey Goose, Tanqueray

What are the ingredients in a Manhattan? Whiskey, Bitters, Orange juice, Vermouth

What are the ingredients in a Cosmopolitan? Vodka, Cranberry juice, twist lime

What are the ingredients in a Long Island Iced Tea? Tequila, rum, gin, vodka, sweet tea, splash soda, triple sec

What makes a margarita a "Cadillac"? float of Grand Marnier

What is simple syrup? Mixer of Sugar

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

No. "marrying bottles"

What should you do if you break a glass in the ice? drain, clean & empty ENTIRE container

When is it OK to have an alcoholic beverage while working? never

What does it mean when a customer orders their cocktail "dirty"? lots of olive juice

What are the ingredients in a Margarita? Tequila, Sweet & Sour, triple sec, lime juice, Salt rim