

Bartenders Test

29
Score / 35

Multiple Choice (6 points)

- b 1) Carbonation _____ the rate of intoxication.
a) Slows down
b) Speeds up
c) Does nothing to
- 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
- a 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
- b 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

- | | |
|------------------------|--|
| <u>i</u> "Straight Up" | a.) Used to crush fruits and herbs for craft cocktail making |
| <u>f</u> Shaker Tin | b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>c</u> "Neat" | c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice |
| <u>a</u> Muddler | d.) To pour ½ oz of a liquor on top |
| <u>b</u> Strainer | e.) Used to measure the alcohol and mixer for a drink |
| <u>e</u> Jigger | f.) Used to mix cocktails along with a pint glass and ice |
| <u>g</u> Bar Mat | g.) Used on the bar top to gather spills |
| <u>d</u> "Float" | h.) Requesting a separate glass of another drink |
| <u>h</u> "Back" | i.) Means to serve spirit room temperature in a rocks glass with no ice |

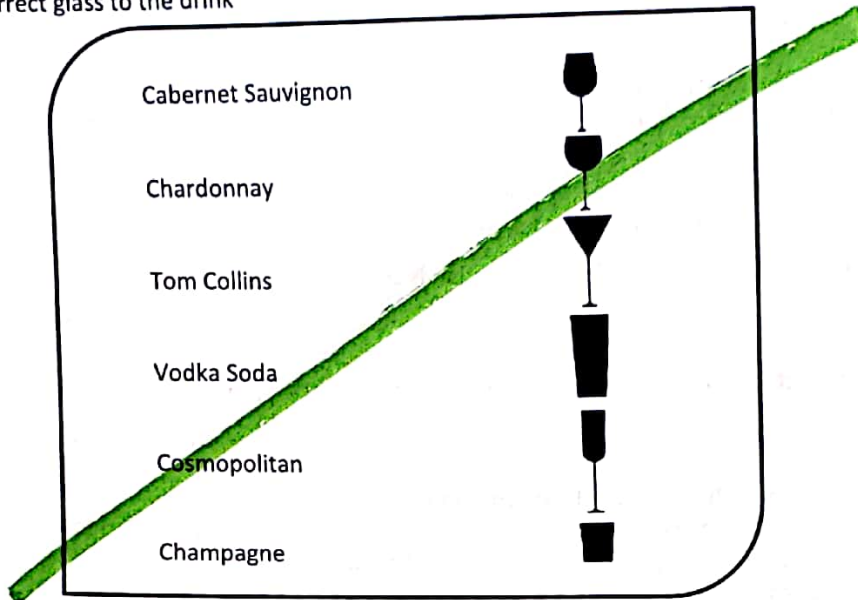
Bartenders Test

Score

Multiple Choice
1) Food is served
a) On the table
b) On the bar

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): Tuaca Patron Carvoisier

What are the ingredients in a Manhattan? Whiskey, Vermouth, bitters garnish: cherry / Orange peel

What are the ingredients in a Cosmopolitan? Vodka, lime juice, triple sec, cranberry juice

What are the ingredients in a Long Island Iced Tea? Tequila, Whiskey, Rum, (Triple Sec), (Lime juice), (Sweet n sour), (Sphero of coke)

What makes a margarita a "Cadillac"? Top shelf w/ Grand Marnier

What is simple syrup? Sugar + Water reduction

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

No. Marrying

What should you do if you break a glass in the ice? Melt the bin down clean & sanitize

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

What does it mean when a customer orders their cocktail "dirty"? Olive juice

What are the ingredients in a Margarita? Tequila, Sweet n sour, triple sec
Tequila, lime juice + simple syrup, triple sec.

Name Lorella Gabaldon

Servers Test

Score / 35

Multiple Choice

- a 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
- d 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 dining 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

E Queen Mary

A Chaffing Dish

B French Passing

G Russian Service

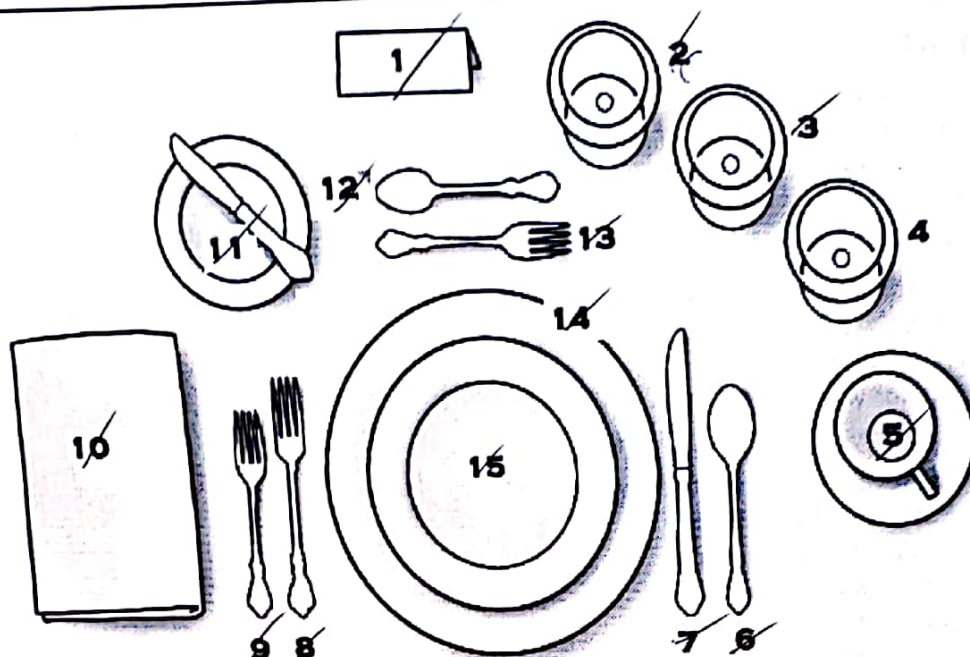
F Corkscrew

C Tray Jack

- A Metal buffet device used to keep food warm by heating it over warmed water
- 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)
- C Used to hold a large tray on the dining floor
- D Area for dirty dishware and glasses
- E Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- F Used to open bottles of wine
- G Style of dining in which the courses come out one at a time

Name Loretha Gubaldon Score 1

Servers Test



Match the Number to the Correct Vocabulary

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

Fill in the Blank

- The utensils are placed 4" inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream, Sugar
- Synchronized service is when: All servers place prepared plates at the same exact time
- What is generally indicated on the name placard other than the name? Seat Number
- The Protein on a plate is typically served at what hour on the clock? 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Inform the expiditor

Score
69/100

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OBJECTIVE: To provide exceptional service and entertainment in order to increase bar revenue.

SUMMARY OF QUALIFICATIONS:

- Over Six Years' Experience in Bar and Restaurant Management.
- More than Twelve Years Training in Bartending, Cooking (Chef), and Catering.
- Associates in Culinary Arts/Serve Safe Certification Course Completion.
- CPR, AED, and First Aid Certified.
- Military Disciplined, Time Oriented and Organized.
- Meritorious Mast/300 Club Awards in Extraordinary Physical Fitness/Duty performance.
- Competent in all Basic Office and Specialized Multi-Media Equipment.
- Proficient in Microsoft Word, Excel, Power Point, Outlook Software.
- Excellent Customer Service, Sales, Cooking, Serving and Bartending Skills.

RELATED EXPERIENCE AND SKILLS:

- | | | |
|---|------------------|--------------------------------------|
| *Bartender | 2015-2016 | Sonny's Last Chance Saloon* |
| <ul style="list-style-type: none">• Stocked all Bottled Beers, Wines and Liquors.• Responsibly Served Customers Alcoholic Beverages per Order.• Entertained Guests through Bar Games, Lottery, Personality and Music, ie. Jukebox/Karaoke.• Meticulously Maintained Bar Tabs and Accurate Close-Outs.• Guaranteed Proper Z and Y Close outs and Balanced all End-Of-Shift Transactions. | | |
| *Catering Chef/Bartender | 2015-2016 | Wilde Thyme Catering* |
| <ul style="list-style-type: none">• Prepared Pre-Designed Foods and Beverages for Various Customer's Events.• Set-Up/Breakdown of Kitchen and Bar Areas at Catered Event Sites.• Maintained and Served Alcoholic Beverages to Event Guests.• Properly Pre-Packed and Returned all Bar and Kitchen Supplies to Catering Headquarters. | | |
| *Restaurant/Bar Manager | 2003-2009 | Southside Cafe/Club Fantasia* |
| <ul style="list-style-type: none">• Bar/Restaurant Menu and "Specials" Development and Pricing.• Weekly Staff Scheduling.• Weekly Food and Pour Costs.• Weekly Establishment Order Placement and Invoicing.• Register (Aloha) Training and Proficiency.• Maintained and Regulated OSHA Food and Beverage Regulations.• Retained State Regulated Alcohol Server's License and Serve Safe Card. | | |
| *Marine/MIMMS Clerk/Graphic Artist | 2001-2004 | United States Marine Corps* |
| <ul style="list-style-type: none">• Training/Certifications in Combat, Firearms, and Military Occupational Specialties.• Certified Completion and Execution of Marine Corps Integrated Management System.• Instructional Multi-Media, Visual Aid and Supplies Generation.• Official Graphic Artist/Cartoonist for USMC Camp Johnson Multi-Media Center.• Unit Supervision/Training and Office Management. | | |

