

ANSON LOTT

Bartending + Customer Service
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Canyon Steakhouse – Denali National Park, AK

- Here I assisted in bar/restaurant setup for summer season as well as creating signature cocktail menus
- Bar prep working AM shift with steady volume coming from tour busses, high vol. PM with resort guests
- At this bar/restaurant we served different cuts of steak and seafood w/ full bar and craft beer

May 2017 – Oct. 2017

Sound Bites Bar - Sedona, AZ

- Morning shift mostly consisted of bar prep and service well - prep for dinner rush
- Live music venue at night was high volume and fast paced with a mix of local and tourist clientele
- Involved with inventory and cash handling as the bar closer

June 2016 - Nov. 2016

Bright Angel Cocktail Lounge – Grand Canyon National Park, AZ

- High volume bar/lounge, popular tourist destination
- Prepared mixes, restocked, handled cash and card sales using Aloha POS
- Responsible for all food and beverage orders of bar patrons, as well as service well for restaurant

Jan 2016 – June 2016 -

Many Glacier Hotel – Glacier National Park, MT

- Adhered to above and beyond standards for guests and coworkers
- Prepared mixes, handled cash and card sales using Micros POS, restocked for PM bartenders
- Pushed locally distilled liquor, locally brewed beers and specialty cocktails

June 2015 – Oct. 2015

Ocean Grill - St. John USVI

- Privately owned restaurant on the island of St. John serving mostly fresh seafood and blended cocktails
- High volume environment during peak season catering mainly to tourism and local business owners

August 2014 – May 2015

Teds Montana Grill - Denver, CO

- Located in the center of the hotel district, we catered mostly to traveling business clientele
- High volume during the weekdays/nights - all responsible for bar guests, service well and carry-out

May 2013 – April 2014

References:

Jennifer Basile - Canyon Steakhouse GM - 407-719-7361

Sherri Withers - Sound Bites GM - 928-277-3734

Terri Brown - Bright Angel Restaurant/Lounge GM - 432-889-2863

ANSON LOTT

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July 2012 - Oct 2012

High 1 priority in pre-emptive action to summarize season as well as incoming changes coming from
new product launches (11 July 2012) sources coming from our process, plus for PA help from the
UK this presentation was selected after consulting with my team and clients first.

June 2012 - July 2012

Focus on sales growth sources of our lead and revenue - prep for annual review
with clients to highlight our best products and best processes with a mix of focus and funerals.

July 2012 - June 2012

High 1 priority in pre-emptive, long-term development
planning with, executive planning team and annual review for 2012
example for all lead and revenue drivers of our business, as well as service well for customers.

June 2012 - Oct 2012

High 1 priority in pre-emptive, long-term development
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August 2012 - July 2012

High 1 priority in pre-emptive, long-term development
planning with, executive planning team and annual review for 2012
example for all lead and revenue drivers of our business, as well as service well for customers.

July 2013 - April 2014

High 1 priority in pre-emptive, long-term development
planning with, executive planning team and annual review for 2012
example for all lead and revenue drivers of our business, as well as service well for customers.

References

Jeffrey Blaize - (writer/service) CA - 403.210.3381

Spotti Mijers - Senior Blaize CA - 352.322.3334

Terry Brown - Regional Business Manager CA - 435.880.2883

Bartenders Test

Anson Lott

Score / 35

Multiple Choice (6 points)

C 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

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

B 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 "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 "Neat"

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

A 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

P "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

1 Cabernet Sauvignon

2 Chardonnay

3 Tom Collins

4 Vodka Soda

5 Cosmopolitan

6 Champagne



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): Bourbon (Booker's, Kentucky, FourRoses), Vodka (Smirnoff, Ketel One, Hendrick's)

What are the ingredients in a Manhattan? 2 oz. Bourbon, dash bitters.

What are the ingredients in a Cosmopolitan? 2 oz. Vodka, triple (1/2 oz), squeeze of lime and splash cranberry juice.

What are the ingredients in a Long Island Iced Tea? 1/2 oz. Vodka, Gin, Rum, triple, sweet & sour & splash coke.

What makes a margarita a "Cadillac"? Top Shelf (Patron?)

What is simple syrup? Sugar & water

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

Called Marrying & No

What should you do if you break a glass in the ice? Bon - it

When is it OK to have an alcoholic beverage while working? Never - Unless it's a dive bar

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

What are the ingredients in a Margarita? tequila, sweet & sour, triple - or orange juice for Gran Margarita

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

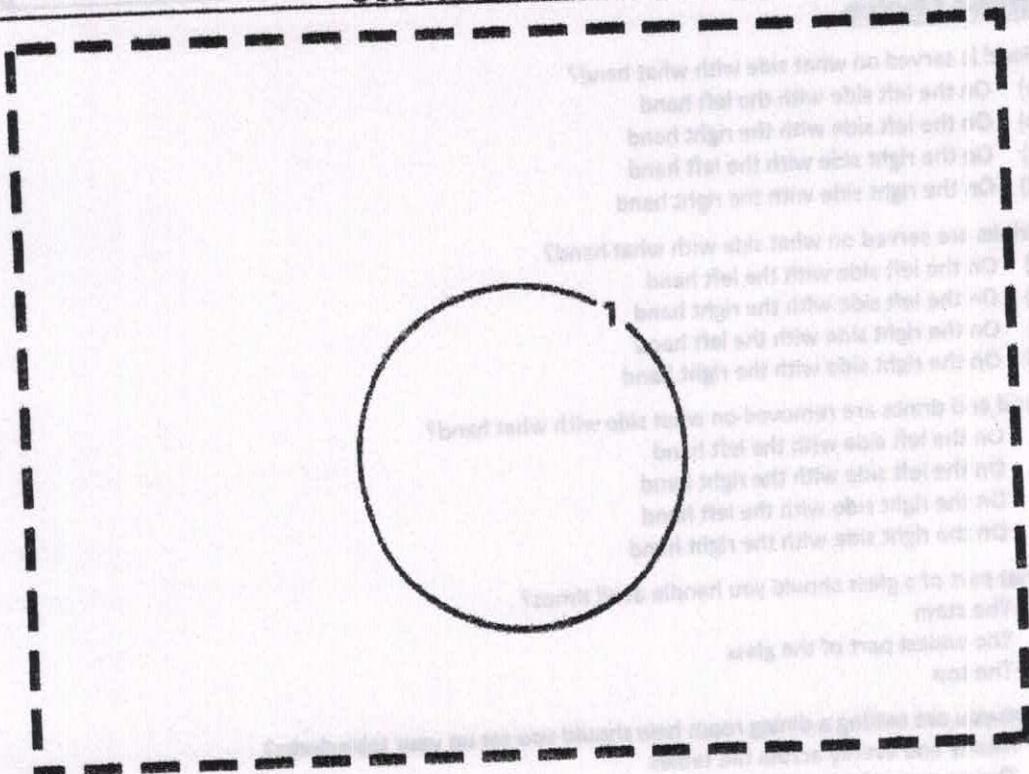
D Scullery
E Queen Mary
A Chaffing Dish
G French Passing
B Russian Service
F Corkscrew
C Tray Jack

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 Anson Lom

Servers Test

Score / 35



Draw a formal place setting containing all of the following:

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

Fill in the Blank

1. The utensils are placed _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream & sugar if they want.
3. Synchronized service is when: _____.
4. What is generally indicated on the name placard other than the name? _____.
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Talk to chef