

ANSON LOTT

Bartending + Customer Service
anson.r.lott@gmail.com 325.716.5325

Canyon Steakhouse – Denali National Park, AK

May 2017 – Oct. 2017

- 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

Sound Bites Bar - Sedona, AZ

June 2016 - Nov. 2016

- 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

Bright Angel Cocktail Lounge – Grand Canyon National Park, AZ

Jan 2016 – June 2016 -

- 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

Many Glacier Hotel – Glacier National Park, MT

June 2015 – Oct. 2015

- 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

Ocean Grill - St. John USVI

August 2014 – May 2015

- 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

Teds Montana Grill - Denver, CO

May 2013 – April 2014

- 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

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

Bartending + Customer Service
anson.lott@gmail.com 325.716.3322

Canyon Steakhouse - Denali National Park, AK
May 2017 - Oct. 2017
Here I assisted in bartending setup for summer season as well as creating signature cocktail menu.
Bar prep working 4M shift with steady volume coming from tour buses, high vol. PM with resort guests.
At this bar/restaurant we served different cuts of steak and seafood w/ full bar and craft beer.

Sound Bites Bar - Sedona, AZ
June 2016 - Nov. 2016
Morning shift mostly consisted of bar prep and service w/ 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.

Bright Angel Cocktail Lounge - Grand Canyon National Park, AZ
Jan 2016 - June 2016
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 w/ bartending.

Moxy Glacier Hotel - Glacier National Park, MT
June 2015 - Oct. 2015
Adhered to above and beyond standards for guests and coworkers.
Prepared mixes, handled cash and card sales using Micro POS, restocked for PM bartenders.
Pushed locally distilled liquor, locally brewed beer and specialty cocktails.

Ocean Grill - St. John USVI
August 2014 - May 2015
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.

Tech Montana Grill - Denver, CO
May 2013 - April 2014
Located in the center of the hotel district, we catered mostly to traveling business clientele.
High volume during the weekdays/night - all responsible for bar guests, service w/ and carry-out.

References:

Jennifer Basile - Canyon Steakhouse GM - 407-719-7361
Sherril Wilbers - Sound Bites GM - 928-377-3734
Terri Brown - Bright Angel Restaurant/Lounge GM - 432-880-2863

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"

F Shaker Tin

I "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

D "Float"

H "Back"

- A) Used to crush fruits and herbs for craft cocktail making
- B) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured
- C) To serve chilled liquor in a chilled stemmed cocktail glass with no ice
- D) To pour 1/2 oz of a liquor on top
- E) Used to measure the alcohol and mixer for a drink
- F) Used to mix cocktails along with a pint glass and ice
- G) Used on the bar top to gather spills
- H) Requesting a separate glass of another drink
- 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) (Vodka) (Gin)
Bookers, Ketel One, Hendricks

What are the ingredients in a Manhattan?

2 oz. ~~bourbon~~ vodka, dash bitters.

What are the ingredients in a Cosmopolitan?

2 oz. Vodka, triple (1/4 oz), squeeze of lime and SPLASH

What are the ingredients in a Long Island Iced Tea?

1/2 oz. Vodka, Gin, Rum, triple, Sweet & Sour & splash

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?

Remove 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 opsale for Green Margarita

Name Anson Lam
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

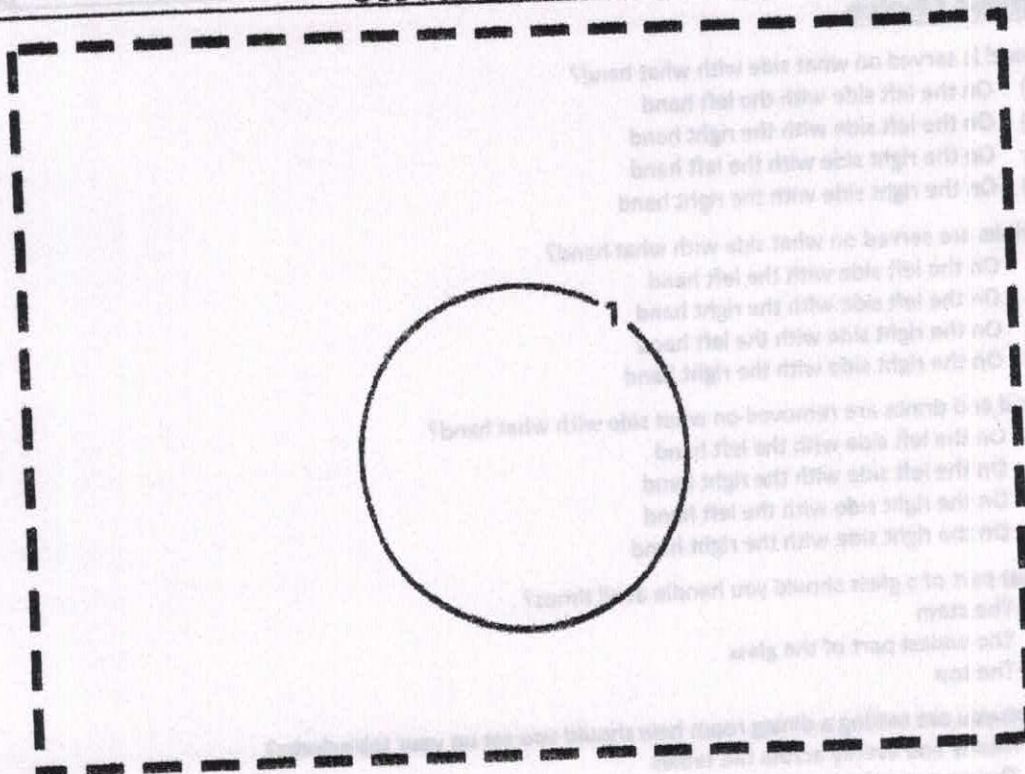
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> 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) |
| <u>A</u> Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>G</u> French Passing | D. Area for dirty dishware and glasses |
| <u>B</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | F. Used to open bottles of wine |
| <u>C</u> Tray Jack | G. Style of dining in which the courses come out one at a time |

Name Anson Lam

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

- The utensils are placed _____ inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream & sugar if they want.
- Synchronized service is when: _____.
- What is generally indicated on the name placard other than the name? _____.
- 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?

Talk to Chef