

## **Christian Limon**

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### **SUMMARY**

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Experience in personal injury case management, including 2 years of insurance knowledge and experience. Three years of substantial inside and outside sales experience. Team organizing and leadership experience, as well as independent self-starter and self-motivator. 6+ years of experience in food and hospitality, including fine dining.

### **SKILLS**

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- Leadership Experience - Co-founder and Chair of Romanos Unidos (A 501c-Sponsored Community Outreach Organization serving Floyd County. Sponsored by One Community United)
- Bilingual in English / Spanish

### **WORK EXPERIENCE**

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#### **Kaine Law Firm**

**Dunwoody, Georgia**

##### **Case Manager**

**May 2018 – February 2019**

- Case Manager English/Spanish Bilingual
- Meeting with new clients, client data input, filing insurance claims, coordinating medical treatment; various administrative and clerical tasks.
- Proficient in Needles case management software, as well as Microsoft Office.
- Successful at time management, professionalism, organization, and patience.

#### **Wentworth Gallery**

**Dunwoody, Georgia**

##### **Art Sales Consultant**

**March 2017 – February 2018**

- Consistently increased personal sales every month, totalling \$100,000+ from March 2017 to February 2018.
- Highest sales for month of November 2017 between two gallery locations (Phipps Plaza and Perimeter Mall).
- Highest sales during gallery show "Drums for Peace" - the original artwork of Rick Allen of Def Leppard (\$34,000+).

#### **La Parrilla Mexican Restaurant**

**Rome, GA**

##### **Lead Bartender**

**2014 - 2015**

**Maintained standard of sanitation and the aesthetic of the bar's atmosphere. I was trained in loss prevention and inventory accountability. As lead bartender I had managerial access to our POS System, becoming familiar with tiered functionality of the system. I trained several employees to the standard that I was trained.**

- Completed two-week training at three franchised locations in Georgia for new store opening
- Initial setup of the restaurant's bar according to corporate standards
- Built rapport with new customers, developing them into "regulars"
- Successfully met the needs of many customers in a high volume environment

### **EDUCATION**

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**SCAD Atlanta - 2010**

**Georgia Highlands College 2008-2010**

**Bartenders Test**

Score 34 / 35

**Multiple Choice** (6 points)

- Xc 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

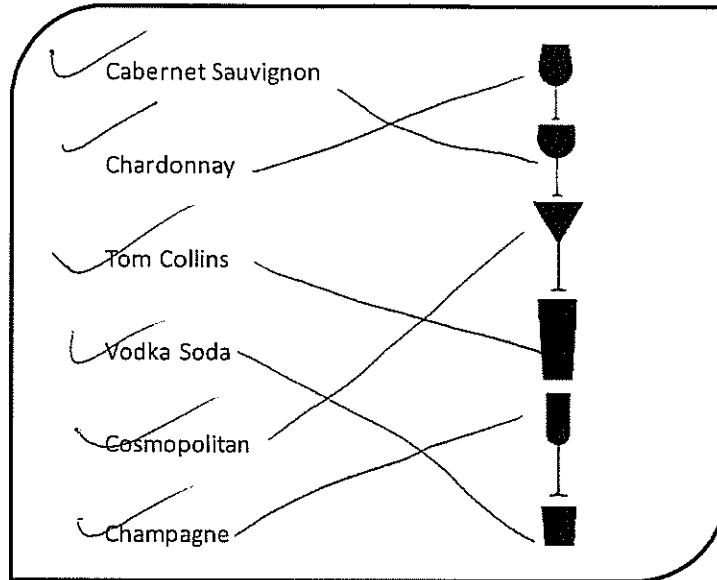
**Vocabulary** (9 points)

Match the word to its definition

- |                        |   |
|------------------------|---|
| <u>c</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>i</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                           |

**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): Johnny Walker, Hendricks, Grey Goose
- ✓ What are the ingredients in a Manhattan? Bourbon, vermouth, Bitters, lemon twist
- ✓ What are the ingredients in a Cosmopolitan? Vodka, cranberry, vermouth, lemon twist
- ✓ What are the ingredients in a Long Island Iced Tea? Whisky, Gin, Vodka, Tequila, Triple Sec, Sour mix, splash coke
- What makes a margarita a "Cadillac"? \_\_\_\_\_
- ✓ What is simple syrup? Sugar / water mixture
- ✓ Is it legal to pour liquor from one bottle into another? What is this called? (2 points)  
"Marrying"
- ✓ What should you do if you break a glass in the ice? Throw away all ice, <sup>clean or</sup> replace container if possible
- ✓ 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 added
- ✓ What are the ingredients in a Margarita? Tequila, triple sec, lime juice, simple syrup, salt or sugar rim, lime garnish

Name Christian Limon  
**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

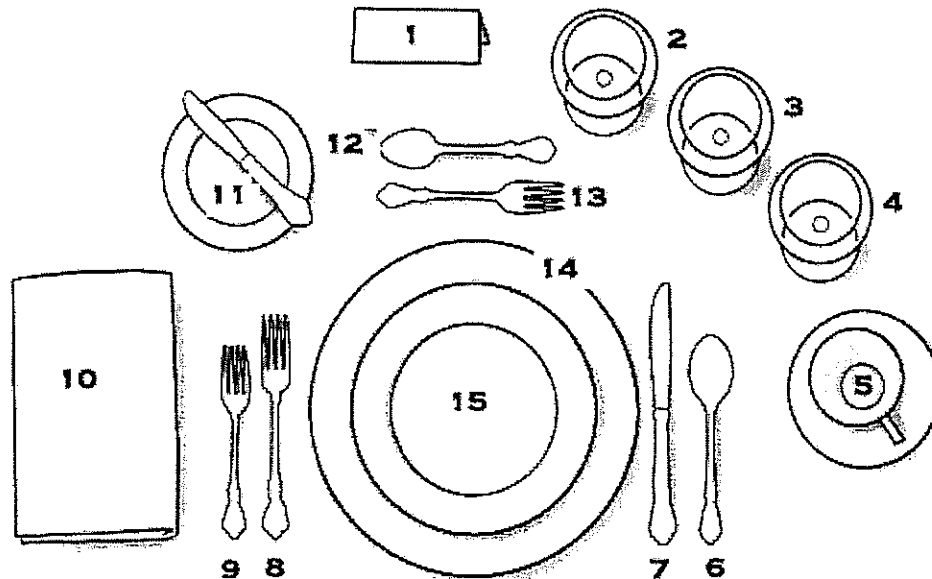
**Match the Correct Vocabulary**

- |                          |   |
|--------------------------|---|
| <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 \_\_\_\_\_

**Servers Test**

Score / 35



**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>4</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 3 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? \_\_\_\_\_
- Synchronized service is when: Food is distributed by servers on trays to all patrons
- What is generally indicated on the name placard other than the name? Number of guests
- The Protein on a plate is typically served at what hour on the clock? 6 pm
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Ask if they have a food allergy