

## Frank O, Aweda Jr.

Los Angeles, CA

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562-846-6583

### Education

*Coast Career Institute - Los Angeles, CA February 2016 to August 2016*

• Six month, 720 hour in class training for Solar Installation Technology and Design.

*Perry Hall High School - Baltimore County, MD September 2004 to May 2008*

• Gen Ed, Technical Theatre, and Engineering Science

### Certifications/Licenses

*Solar Installation Technology - Certificate of Completion 3.77GPA*

*ServSafe Food Handler - May 2017 to May 2020*

*ServSafe Alcohol - July 2017 to July 2020*

*Standardized Training for Alcohol Retailers - July 2017 to July 2019*

### Work Experience

**Barback/Bartender Cocktail Academy - Los Angeles, CA February 2016 to Present**

• Serve alcoholic beverages in a manner consistent with company standard.

• Set up of large scale catering events

**Barback/Bartender Pop up at El Chavo - Los Angeles, CA February 2016 to September 2016**

• Preparation and execution of cocktail program

• Expanded craft cocktail knowledge

• Prepared fresh juices and mixers for service

• Hand on approach to bar maintenance

**Barback/Bartender La Cuchara - Baltimore, MD April 2014 to January 2016**

• A fine dining experience highlighting Basque cuisine, Spanish wine, and artfully crafted cocktails.

• In depth knowledge of full service menu, creating experiences for each guest.

• Preparation and execution of cocktail program as well as wine service.

• Maintained clean and stocked working environment throughout the bar and restaurant.

• Team environment; stepped in to help servers and other staff with tables and running, seating.

• End of shift bar cleaning.

**Server/Bartender Plates Café and Catering - Baltimore, MD May 2013 to September 2015**

• A full service café/bistro in a fitness center.

• Inspected equipment and work areas to guarantee they fulfill sanitary and safety regulations.

• Handled customer transactions and payments for dine in, take out, and retail.

• Developed relationships with guests.

• Prepared and served alcoholic beverages.

**Food Runner/Server/Barback Pazo - Baltimore, MD August 2011 to April 2014**

• Gained knowledge of culinary ideas and practices in a fine dining establishment.

• Team environment; assisted others in accomplishing daily tasks.

• Display thorough knowledge of restaurant's menu and specialties.

### Skills

Hand Cut Ice, Sous Vide, Centrifugal Juicer, Craft Cocktails, Jigger, Families of Cocktails, Engineering & Problem Solving, Multiple POS

### References

Brandyn Tepper	Cocktail Academy	Founder and Beverage director	310-991-0940
Kenneth Joy	Cocktail Academy	Bartender Captain	<a href="mailto:kjoyjr@icloud.com">kjoyjr@icloud.com</a>
Samson Kohanski	El Chavo	Bar Manager	201-658-4923
Chantel Musser	La Cuchara	Dining room manager	717-824-5107



**Bartenders Test**

**Score / 35**

**Multiple Choice (6 points)**

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

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

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

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

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

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

(100%)

**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

D "Float"

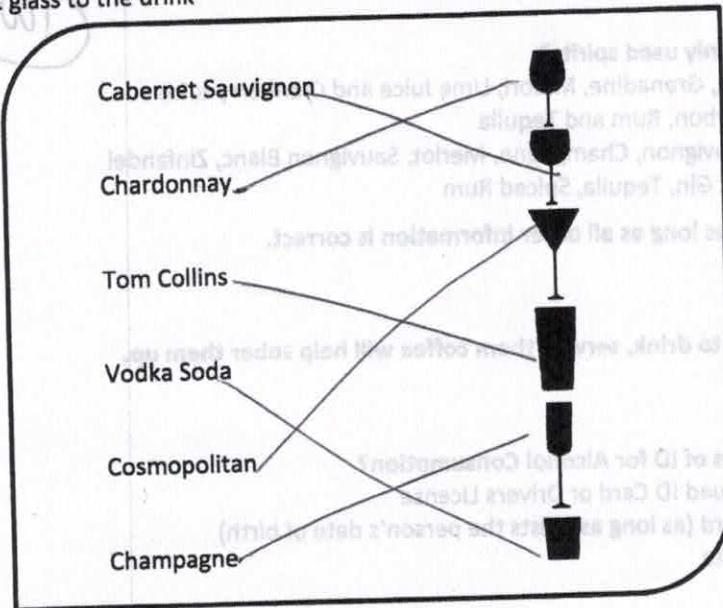
h.) Requesting a separate glass of another drink

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): Hibiki 17yr, Glenfiddich 12yr, John

What are the ingredients in a Manhattan? 2oz rye whiskey, 1oz sweet vermouth, 1dash Angostura bitters, 1 maraschino cherry

What are the ingredients in a Cosmopolitan? 1.5oz Citrus vodka, 1/2oz triple sec, 1/2oz cranberry juice, 1/4oz lime juice

What are the ingredients in a Long Island Iced Tea? 1/2oz vodka, 1/2oz gin, 1/2oz tequila, 1/2oz white rum, 1/2oz triple sec, 1/2oz lime juice, simple syrup, top w/ cold tea

What makes a margarita a "Cadillac"? float 1/2oz Grand Marnier on top

What is simple syrup? equal parts sugar and water

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

Yes. Marrying

What should you do if you break a glass in the ice? discard all ice and replace

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

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

What are the ingredients in a Margarita? 2oz tequila, 1oz triple sec, 1.5oz lime juice

**Multiple Choice**

- 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
- 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
- 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
- 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
- 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
- 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

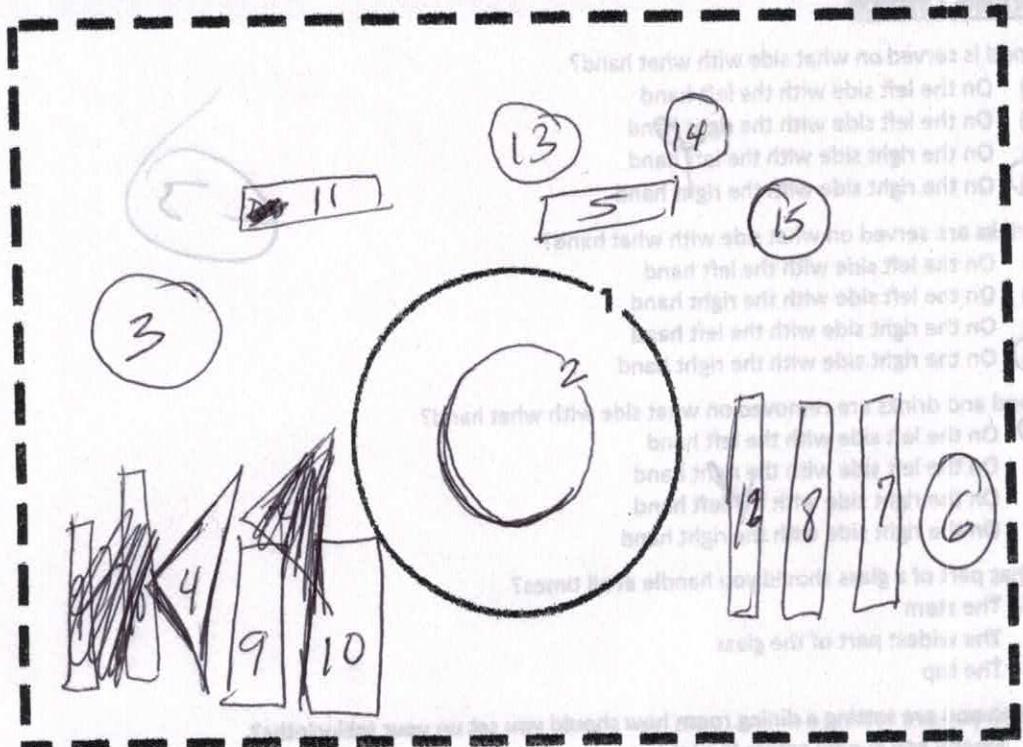
**Match the Correct Vocabulary**

D Scullery  
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 Frank O. Aveda Jr.  
Servers Test

Score 135



**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? \_\_\_\_\_

3. Synchronized service is when: Two is served between Courses

4. What is generally indicated on the name placard other than the name? diary restriction

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?

Ask the Chef / manager