

Frank O, Aweda Jr.

Los Angeles, CA

frankoaweda@gmail.com

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

Kenneth Joy Cocktail Academy

Samson Kohanski El Chavo

Chantel Musser La Cuchara

Founder and Beverage director

Bartender Captain

Bar Manager

Dining room manager

310-991-0940

kjoyjr@icloud.com

201-658-4923

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"

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

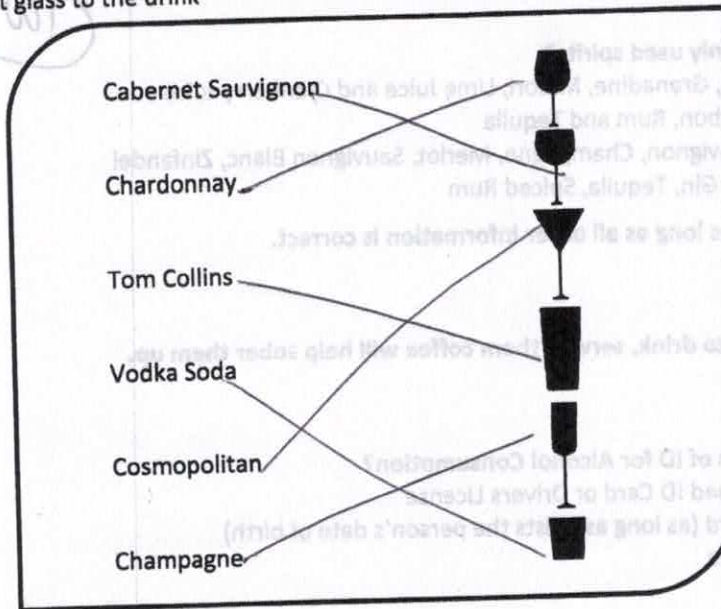
~~g.)~~ Used on the bar top to gather spills

~~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



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): Hibiki 17yr, Glenfiddich 12yr, Patron

What are the ingredients in a Manhattan? 2oz rye whiskey, 1oz Sweet Vermouth, 2dash Angostura bitters, 1/2oz 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, 1oz lemon-lime syrup, 1oz cola

What makes a margarita a "Cadillac"? float 1/4oz 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 olive juice

What are the ingredients in a Margarita? 2oz tequila, 1oz triple sec, 1/2oz 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 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

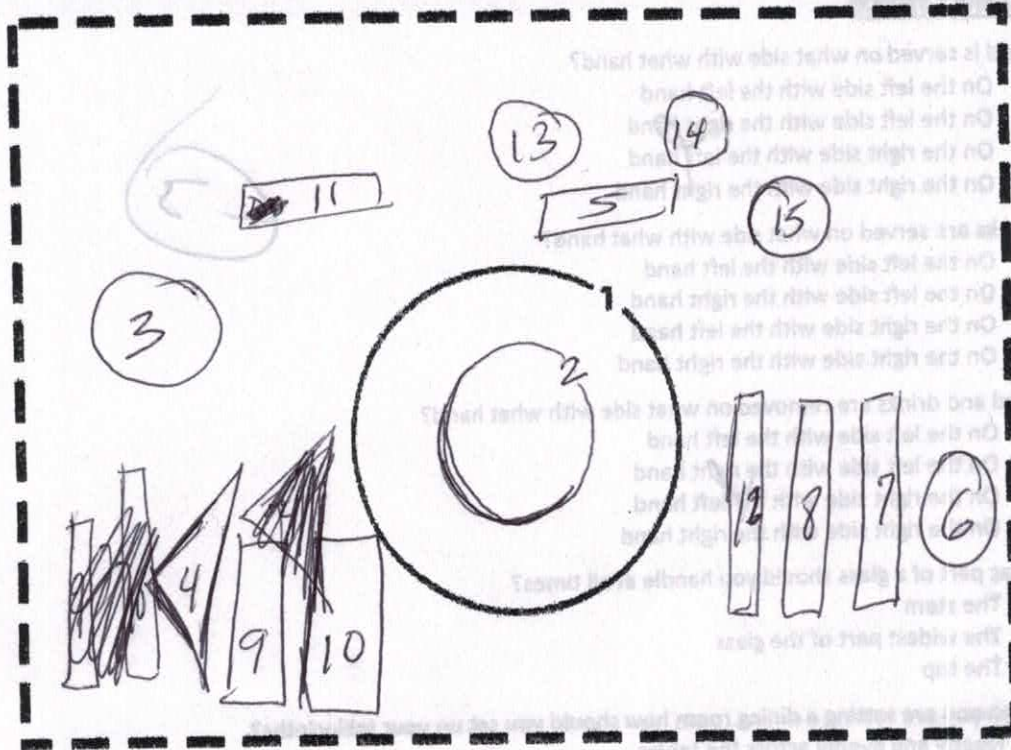
- | | |
|--------------------------|---|
| <u>D</u> Scullery | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | <u>B</u> Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron) |
| <u>A</u> Chaffing Dish | <u>C</u> Used to hold a large tray on the dining floor |
| <u>G</u> French Passing | <u>D</u> Area for dirty dishware and glasses |
| <u>B</u> Russian Service | <u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>F</u> Used to open bottles of wine |
| <u>C</u> Tray Jack | <u>G</u> Style of dining in which the courses come out one at a time |

Name

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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 1 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? _____
- Synchronized service is when: There is seamless transition between courses
- What is generally indicated on the name placard other than the name? directional
- 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?

Alert the Chef/Manager