

BRANDON HALVORSON

Bartender, Server, Event Coordinator

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WORK EXPERIENCE

Founder, Assignment Creative

Oct/2014 - Nov/2017

Using blockchain technology we developed a platform for musicians to sell coins associated with the success of their music.

Head of Sales and Distribution, Brouwerij West

Sept/2016 - Dec/2017

Handled 400+ accounts across Southern California while developing and implementing a custom app that later became Indy Beer Distribution.

Head of Marketing, Music Tastes Good

Jan/2016 - Aug/2016

Helped establish the first year music festival. Roles included: Business administration, marketing, booking, and web design.

General Manager, Beachwood BBQ and Brewing

Jan/2013 - Dec/2014

Managed team of 50+ in the crucial 2nd and 3rd year of operation. We saw exponential growth and won multiple awards including "Brewpub of the Year" at The Great American Beerfest.

Bar Manager, Rock & Brews El Segundo

Sept/2010 - Nov/2012

Active in the creation of the restaurant chain that has grown to multiple locations across the country.

CERTIFICATIONS / QUALIFICATIONS

Cicerone Level 1

Food Handlers Card

Manager Level Food Handlers Training

Beer / Wine Off Flavor Training

Successfully Planned and Managed Large Events

EDUCATION

San Diego State University

Bachelor of Arts, Political Science, emphasis in Political Theory

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

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"

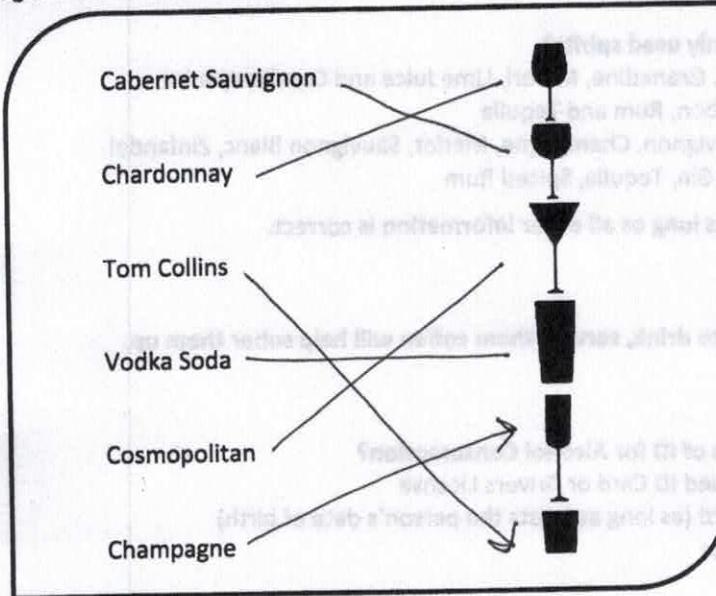
h.) Requesting a separate glass of another drink

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): Blane Label, Patron, High West

What are the ingredients in a Manhattan? Whiskey, sugar, cherries

What are the ingredients in a Cosmopolitan? Vodka, cranberry juice,

What are the ingredients in a Long Island Iced Tea? Rum, Whiskey, sweet & sour

What makes a margarita a "Cadillac"? Float of grand marnier

What is simple syrup? Liquid sugar

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

No. topping

What should you do if you break a glass in the ice? Bury the ice

When is it OK to have an alcoholic beverage while working? No

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

What are the ingredients in a Margarita? Lime, Tequila, salt rim
(maybe sweet & sour)

Name _____

Servers Test

Score / 35

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

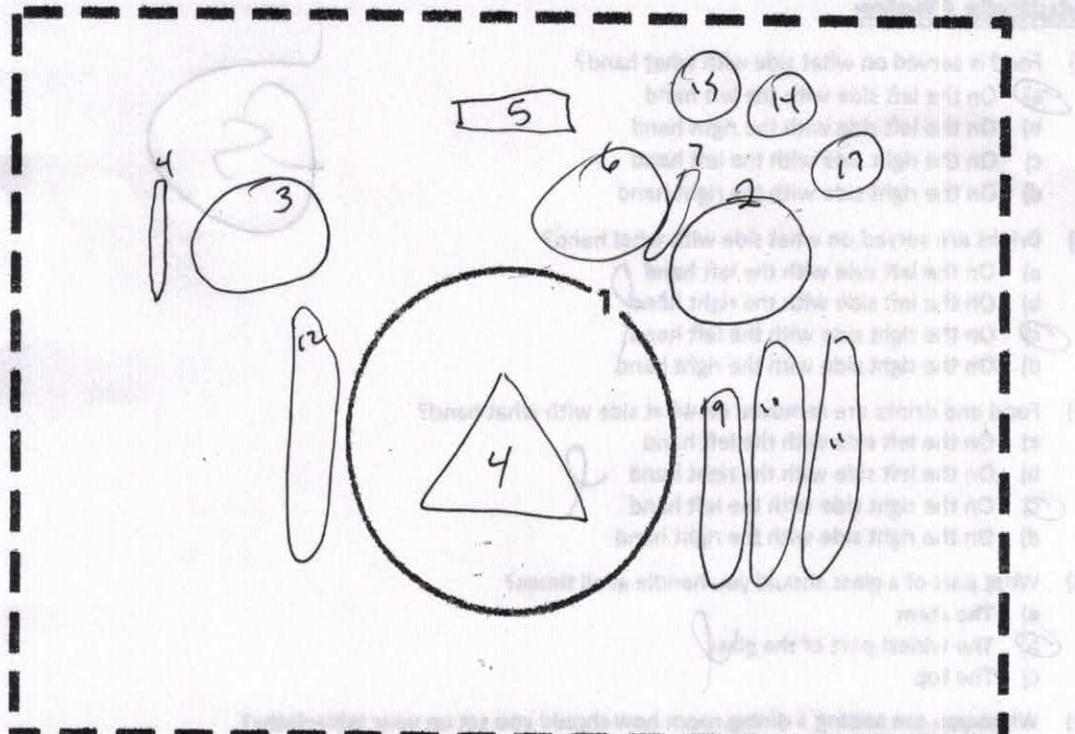
- 4) What part of a glass should you handle at all times?
a) The stem
b) The widest part of the glass
c) The top

- 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

<u>R</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>B</u> French Passing	D. Area for dirty dishware and glasses
<u>G</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



Draw a formal place setting containing all of the following:

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

Fill in the Blank

1. The utensils are placed 4 4 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar, Cream
3. Synchronized service is when: the whole table served at same time
4. What is generally indicated on the name placard other than the name? 0
5. The Protein on a plate is typically served at what hour on the clock? 2
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
let the kitchen know