

Andrew T. Flores  
1248 N Ferosa West Hollywood CA, 90026  
626-419-6063  
Atflow70@gmail.com

Objective	Seeking a position as a bartender or server utilizing customer service expertise as well as extensive experience in bar, restaurant and the hospitality industry to ensure the company's success.
Skills	<ul style="list-style-type: none"><li>• 10+ years in diverse bar and restaurant settings</li><li>• POS,MACROS,POSI, and Aloha, Microsoft and MAC efficient</li><li>• ServSafe Food and Alcohol certified</li><li>• TIPS certified</li></ul>
Education	Citrus College, Glendora CA, 2009-2013/2017-on going Business for Hospitality management, Toyota Automotive Technology, General Education A.A, Student Athletic Trainer. NSCA (National Strength and Conditioning Association) 2014-ongoing
Experience	<p>12/17-Current, <b>FoodServ Staffing</b>, Los Angeles, (310) 575-2574 My responsibilities include: Bartending, Serving, Banquet serving, barbacking</p> <p>Bartender 7/17-01/18 <b>The Saddle Ranch Chop House</b> Hollywood CA My Responsibilities Include: Bartending</p> <p>Bartender 5/17- Current <b>The Party Staff Inc. Hollywood</b> CA (323) 933-3900 My responsibilities include: Bartending, cocktail serving, bar back, serving large events</p> <p>Bartender/Bar supervisor 07/15-05-17 <b>The Powerhouse</b>, Hollywood CA (909) 781-7019 My responsibilities include: Bartending, Inventory, coordinating events, dealing with beer, wine, and liquor vendors, opening and closing the facility</p> <p>Bartender 2/17-6/17 <b>Levy Restaurant</b>, Los Angeles CA (310) 630-2107 I bartend for sporting event and special events for: <b>StubHub Center, Dodger Stadium, Staples Center, L.A. Convention Center</b> and more.</p> <p>Bartender 9/15-9/16, <b>Metro Ale House and Grill</b>, Pomona CA (909) 565-4114 My responsibilities include: Bartending,banquet/special event set-up, bar backing,assistant inventory and vendor supervisor</p> <p>Bartender/Cocktail Server 5/13-9/15,<b>Buffalo Wild Wings</b>, West Covina, CA (626) 967-9888 My responsibilities include: Bartending, cocktail serving, weekly alcohol inventory</p> <p>Bartender/Cocktail Server/ 9/07-4/13,<b>BJ's Brewery and Restaurant</b>, West Covina/Arcadia, CA (626) 462-1494 My responsibility included: Bartending, cocktail serving, scheduling assistant</p>



## Bartenders Test

Score / 35

### Multiple Choice (6 points)

- b 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

I "Straight Up"

F Shaker Tin

C "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

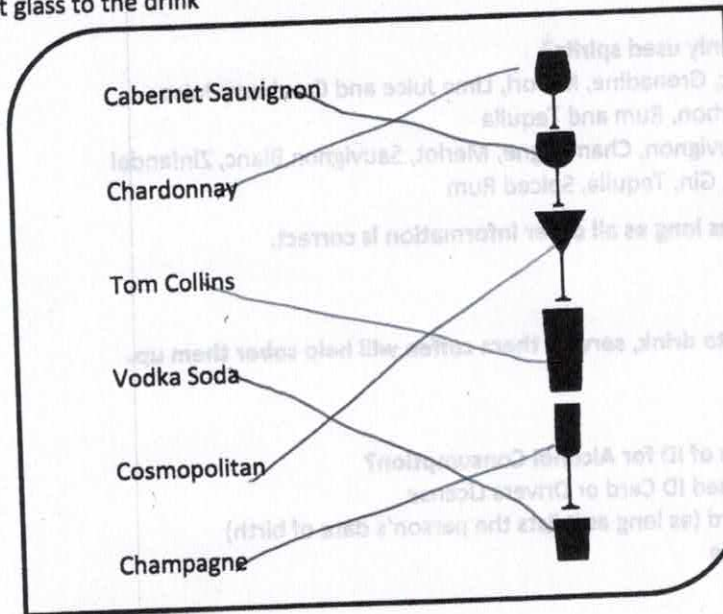
H Requesting a separate glass of another drink

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):

Patron / Belvedere / Bombay

What are the ingredients in a Manhattan?

Bourbon, vermouth, bitters

What are the ingredients in a Cosmopolitan?

vodka, cranberry, lime juice

What are the ingredients in a Long Island Iced Tea?

vodka, Gin, Rum, triple sec (tequila)

What makes a margarita a "Cadillac"?

Float Grand Marnier

What is simple syrup?

Sugar water

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

No, pouring

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

melt the ice clean all glass

When is it OK to have an alcoholic beverage while working?

NO!

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

add olive juice

What are the ingredients in a Margarita?

tequila, triple sec, marg mixel, (salt rim)

**Multiple Choice**

- c 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
- b 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>e</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  |

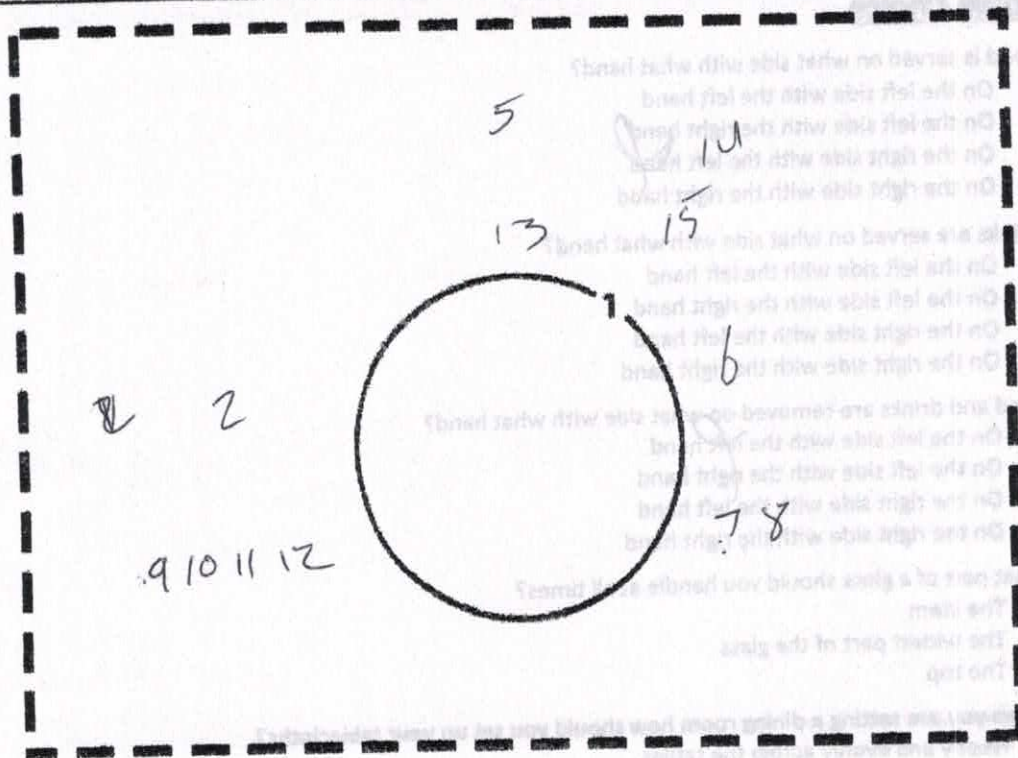


Name

Andrew Flores

## 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 2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream, sweetener, lemon
- Synchronized service is when: multiple servers perform the same service
- What is generally indicated on the name placard other than the name? food type
- The Protein on a plate is typically served at what hour on the clock? 1
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Let the expeditor know