

ALEXIA LEWIS

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WORK EXPERIENCE

11/2011 – 4/2015 Los Angeles, CA

Tender Bartenders

- Server/Bartender
- Private Parties

4/2013 – 9/2014 Los Angeles, CA

The Kitchen for Exploring Foods

- Server/Bartender
- Private Parties
- High Profile Art Shows

8/2010 – 9/2014 Los Angeles, CA

Along Came Mary

- Server/Bartender
- Catering and Party Services for studio and private events

1/2012 – 4/2013 Los Angeles, CA

Rok Events

- Server/Bartender
- Catering and Party Services for mid- to large-scale events

12/2005 – 4/2008 Los Angeles, CA

Party Staff Inc.

- Server/Bartender
- Catering and Party Services for large, high profile events (i.e. the Oscars and Emmys, celebrity weddings, corporate events)

4/2007 – 10/2007 Vernon, CA

La Villa Basque

- Bartender/Cocktail Server for 60's style lunch restaurant
- Hired to freshen the image and bring in more business

1/2005 Los Angeles, CA

National Bartending School

- Learned over 100 recipes, bar setup/breakdown, alcohol categories, and responsible service

C **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

B **Vocabulary (9 points)**

Match the word to its definition

C "Straight Up"

a.) Used to crush fruits and herbs for craft cocktail making

E 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"

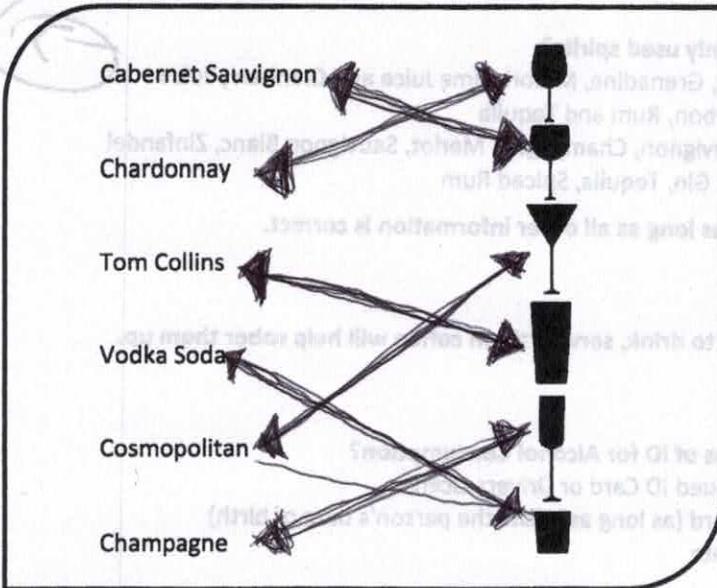
i.) Means to serve spirit room temperature in a rocks glass with no ice

Bartenders Test

Score / 35

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): Gibson, Goose, Hendrick's, Mark

What are the ingredients in a Manhattan? sweet vermouth, rye, cherries

What are the ingredients in a Cosmopolitan? orange juice, cranberry juice, vodka, lime juice

What are the ingredients in a Long Island Iced Tea? rum, tequila, vodka, sweet & sour, coke

What makes a margarita a "Cadillac"? tequila

What is simple syrup? liquid sugar

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

illegal.

What should you do if you break a glass in the ice? Melt the ice immediately, dispose of glass

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

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

What are the ingredients in a Margarita? tequila, triple sec, sweet & sour

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

B 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 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 VocabularyD Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E 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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

G French Passing

D. Area for dirty dishware and glasses

B Russian Service

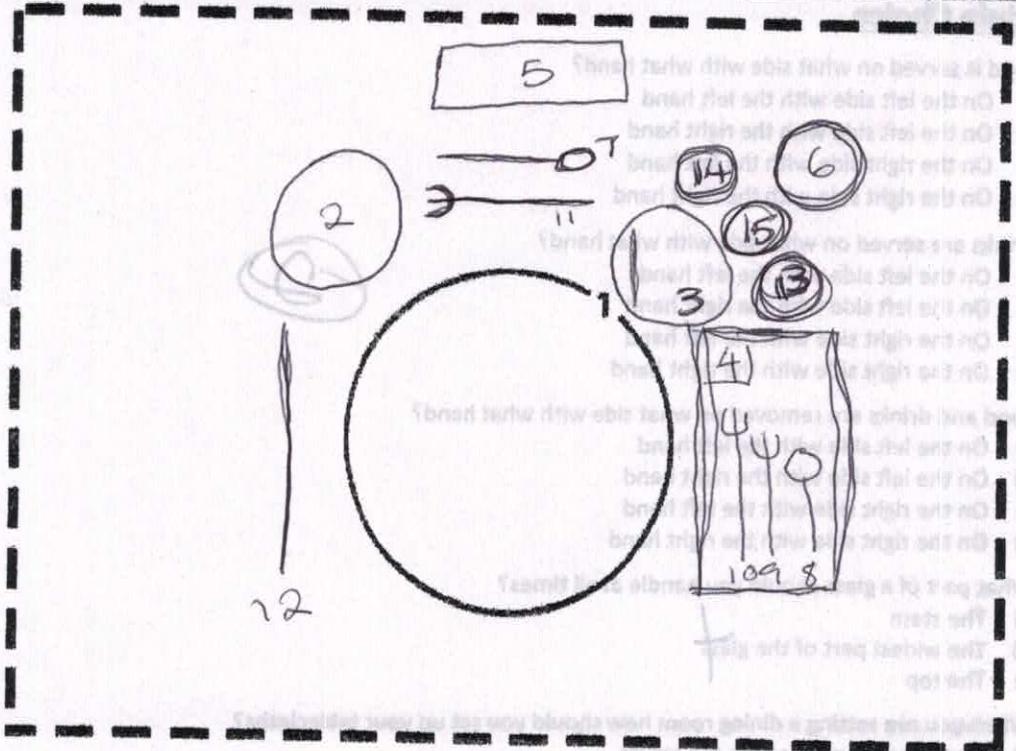
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

C 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	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.

1

2. Coffee and Tea service should be accompanied by what extras? Cream, sugar, sugars, substitutes,

3. Synchronized service is when: each table is served at the same time

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

5. The Protein on a plate is typically served at what hour on the clock? 12 o'clock

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Say "Let me check" and then request from the kitchen