



# JENNIFER FINCH

BARTENDER | SERVER

## OBJECTIVE

Experienced Bartender and Server seeks to utilize over six years of experience to deliver outstanding service through focus, efficiency, and a commitment to doing whatever is necessary to provide an enjoyable dining experience.

## SKILLS

Hard-working, friendly, and respectful. Easy to get along with and will always go the extra mile for a customer, co-worker, or boss. Can memorize menus, drink lists, and orders easily. Must keep a very clean workspace to maintain a sense of sanity.

## EXPERIENCE

### BARTENDER, SERVER • KENSINGTON CATERING • FEBRUARY 2018

Set up tables, linens, chairs, and serving stations. Serve beverage and foods in designated order and quickly remove dishes at end of each course, meal, or function; replenish beverages and check with guests to ensure satisfaction.

### BARTENDER, SERVER • FIGARO BISTROT • AUGUST 2014 - FEBRUARY 2018

Made hand-crafted cocktails for the entire restaurant, educated in wine and beer, acted as my own bar-back, maintained a clean workspace, and forged positive relationships with regular customers. Provided fine-dining table service, knowledgeable of food/wine pairing, maintained a fifteen to twenty table section.

### SERVER • CANYON CLUB CONCERT VENUE • JUNE 2014 - JANUARY 2015

Served food and beverage during concerts, provided greenroom service for talent; fulfilling special order requests and providing friendly hospitality to a variety of performers.

### SERVER • JACKSON CATERING • JUNE 2014 - JULY 2015

Set up tables, linens, chairs, and serving stations. Serve beverage and foods in designated order and quickly remove dishes at end of each course, meal, or function; replenish beverages and check with guests to ensure satisfaction.

## EDUCATION

### BFA THEATRE PERFORMANCE • MAY 2013 • UNIVERSITY OF EVANSVILLE

Fulltime student with a consistent GPA of 3.5 - 4.0. Dean's list. Balanced full course load while rehearsing or performing in plays each semester.



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LINKEDIN URL



**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 - but worth a shot

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

C "Straight Up"

E 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  $\frac{1}{2}$  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

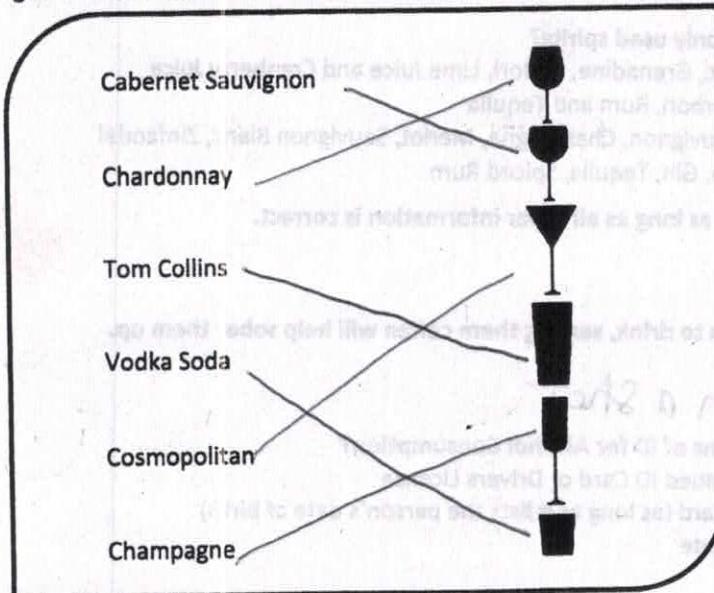
g.) Used on the bar top to gather spills

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):

Belvedere - Vodka

Bombay Sapphire - Gin

Johnny Walker  
Blue Label -  
Scotch/whiskey

What are the ingredients in a Manhattan?

rye, sweet vermouth, bitters

What are the ingredients in a Cosmopolitan?

odka, triple sec, lime juice, cranberry, simple

What are the ingredients in a Long Island Iced Tea?

odka, tequila, gin, rum, triple sec, lemon, cake

What makes a margarita a "Cadillac"?

grand marnier

What is simple syrup?

equal parts water & sugar, boiled

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

no! misrepresentation?

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

remove all ice, wipe, re-fill

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

never

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

olive juice

What are the ingredients in a Margarita?

tequila, triple sec, lime juice, adave.

Name Jennifer Finch

**Servers Test**

Score / 35

**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

A

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**

D 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

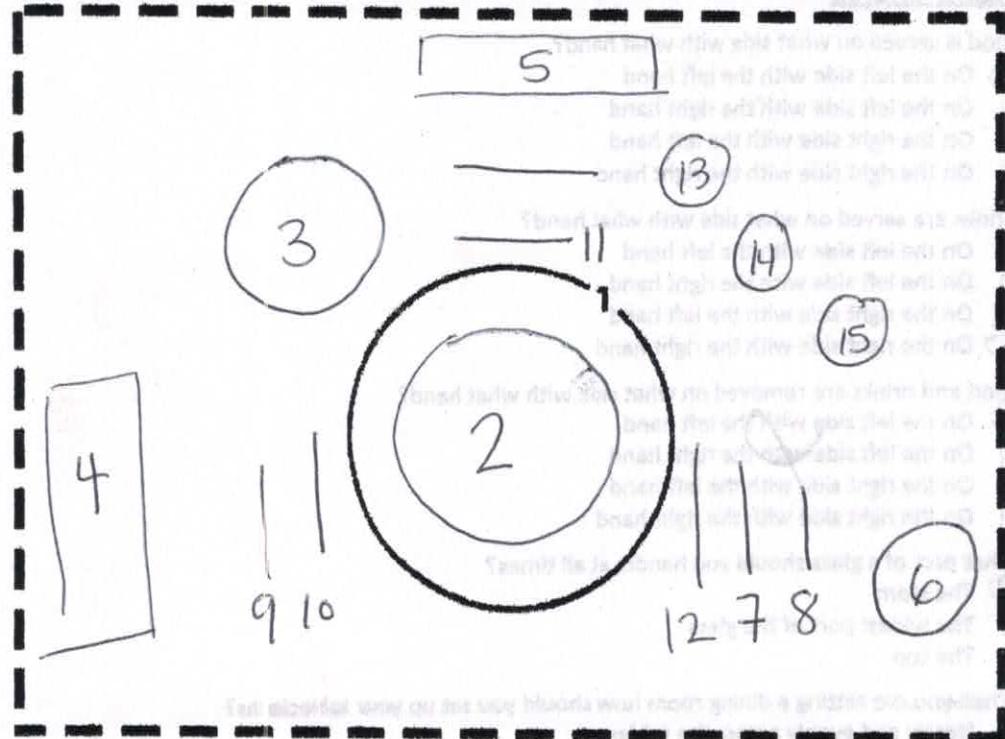
C Tray Jack

G. Style of dining in which the courses come out one at a time

Name J. Finch

**Servers Test**

Score / 35



**Draw a formal place setting containing all of the following:**

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

**Fill in the Blank**

1. The utensils are placed one inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? cream and sugar
3. Synchronized service is when: Servers place plates at same time, etc.
4. What is generally indicated on the name placard other than the name? table number
5. The Protein on a plate is typically served at what hour on the clock? 8 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? speak to your chef/ supervisor