

Juan O'Neill

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### Goals / Job objectives

I am a well rounded bartender with a long history in the service industry. I am looking for the opportunity to build and strengthen the customer base of your fine establishment. I bring excellent guest service, a positive attitude and the skills required to confidently run/manage a full service bar.

## Skills

<ul style="list-style-type: none"><li>.Outstanding guest service</li><li>.knowledge of over 50 drink recipes</li><li>.Anticipating guest needs.</li></ul>	<ul style="list-style-type: none"><li>.Always maintaining a clean bar</li><li>.restock/inventory</li><li>.suggestive selling</li></ul>
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## Experience

- .Served each guest with a sincere, positive, pleasant and enthusiastic attitude
- .Made engaging connections with guests which created a genuine loyalty
- .Deliver food and beverage within established timeframe

Bartender May,2015 to April,2016  
Thai one On Vista,Ca.

Thal one On Vista, Ca.

- .Served each guest with a sincere,positive,pleasant and enthusiastic attitude
- .prepared mix drinks/cocktails,pour wine and beer for my bar as well as main dining room
- .perform closing duties including cleaning,sanitize and replenishing

## Miscellaneous

2010 to 2015

Server with catering company  
\*Mostly weekend

2016 to present

## Mobile bartender service

Resume copy

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## Resume

2

## Bartenders Test

Score / 35

### Multiple Choice (6 points)

C 1) Carbonation

- a) Slows down the rate of intoxication.
- 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

A

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"

- 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

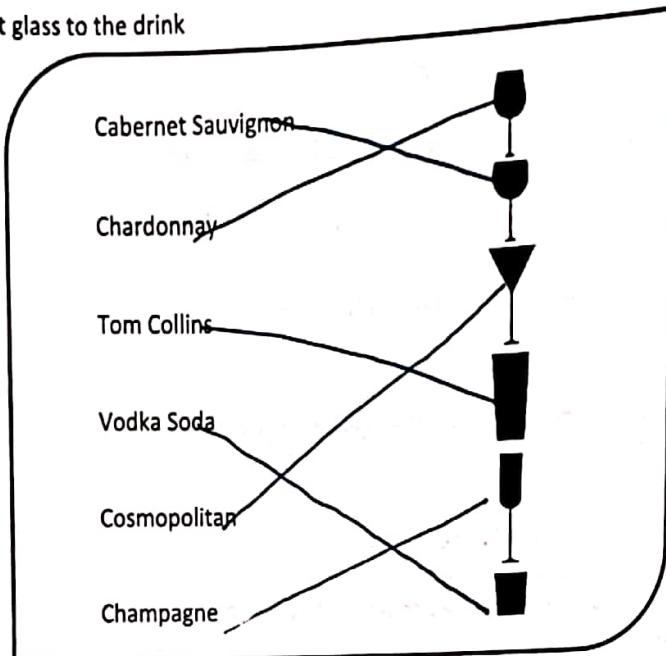
H "Back"

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

Bartenders Test

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): GREY GOOSE, PATRON, Johnny Walker

What are the ingredients in a Manhattan? 1 oz Whiskey 1/2 oz Sweet Vermouth

What are the ingredients in a Cosmopolitan? 1/4 oz Vodka 3/4 Trippel Sec Splash CrtN & Soveral

What are the ingredients in a Long Island Iced Tea? VODKA, GIN, RUM, TEQUILA, TRIPPEL, Fill SS, splash

What makes a margarita a "Cadillac"? The 1/2 oz of GRAND MARINER SERVE on side

What is simple syrup? SUGAR

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

NO

What should you do if you break a glass in the ice? Empty entire ice bin, Rinse thorough

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

What does it mean when a customer orders their cocktail "dirty"? OLIVE IS RINE "juice" added

What are the ingredients in a Margarita? 1 1/4 oz TEQUILA

3/4 oz TRIPPEL SEC

SPASH LIME JUICE

Fill SS

- SALT on RIM - OPTIONAL

**Servers Test**

Name JUAN O'NEILL

Score 135

**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

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 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

-2

**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

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

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

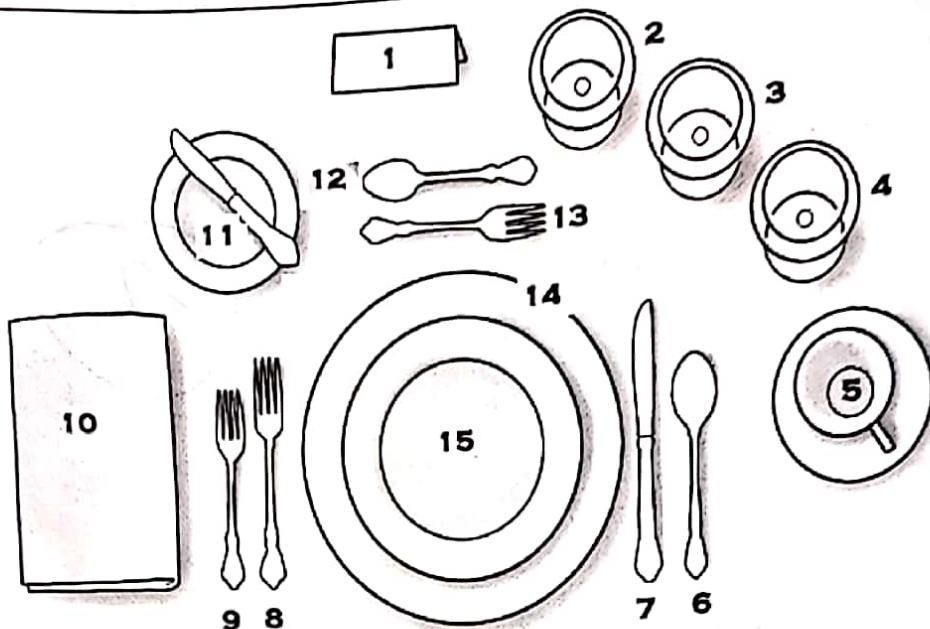
F Corkscrew

F. Used to open bottles of wine

C Tray Jack

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

**Servers Test**



**Match the Number to the Correct Vocabulary**

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

**Fill in the Blank**

1. The utensils are placed about 1 inch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream Sugar
3. Synchronized service is when: set each table served at one time.
4. What is generally indicated on the name placard other than the name? what protein they have chosen
5. The Protein on a plate is typically served at what hour on the clock? 2 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? look at the name placard for indication