

# Matt Connolly

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## Craft cocktail bartender for high volume service

Current and past employment as Bartender::

Odys & Penelope - Los Angeles - 3/2016 - Present

*Organic farm to table, Brazilian churrasco, Chefs Karen & Quinn Hatfield*

Public School 213 - Downtown Los Angeles - 7/2015 - Present

*Lead bartender, California craft beer and wine, classic cocktails, service bar*

Craft & Commerce - Little Italy, San Diego - 10/2013 - 9/2014

*High-volume craft cocktails, pre-Prohibition recipes, dealer's choice*

Sugarland Nightclub - Williamsburg, Brooklyn 8/1012 - 9/2013

*Weekend nights at crowded nightclub in Brooklyn*

Roberta's - Bushwick, Brooklyn - 8/2012 - 9/2013

*Best pizza in Brooklyn, European wine, amari, Tiki bar*

Noho Star - Manhattan, NYC - 6/2010 - 6/2012

*Fast and quiet service, busy downtown Manhattan eatery*

Dos Caminos - SoHo, NYC - 12/2008 - 5/2010

*B.R. Guest corporate training, Mexican cuisine, 100+ tequilas*

## EDUCATION & CERTIFICATION

New York University - Tisch School of the Arts BFA 2010

California Food Handler's ServSafe card, Cicerone Beer Server, TIPS

POS systems: Aloha, Micros, Clover, old-fashioned cash registers

For references,

Matthew Rogel, Odys & Penelope - (310) 248-0701

Brianna Gillan, Craft & Commerce - (619) 269 2202

Roberta's - (718) 417-1118



**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

100%

**Vocabulary (9 points)**

Match the word to its definition

C "Straight Up"

E Shaker Tin

F "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

D "Float"

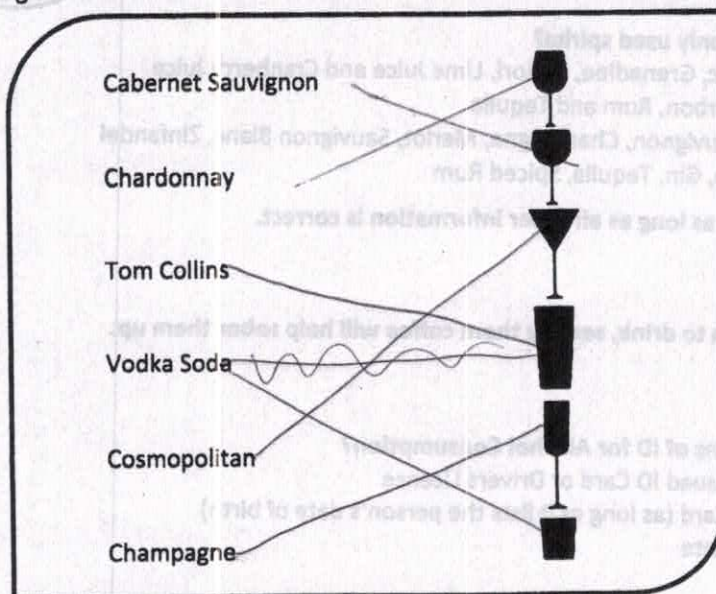
H "Back"

- 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 ½ 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): Knob Creek, Fortaleza, MaCallen

What are the ingredients in a Manhattan? 2-1-2 Rye<sup>sweet</sup>, Vermouth, 2 dashes Ango

What are the ingredients in a Cosmopolitan? Vodka, triple sec, lime, cranberry

What are the ingredients in a Long Island Iced Tea? Vodka, Gin, Rum, Tequila, lemon, triple, coke<sup>splash</sup>

What makes a margarita a "Cadillac"? Grand Marnier float

What is simple syrup? Boiled down sugar + water, normally 1 to 1 ratio

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

No - Cross Contamination

What should you do if you break a glass in the ice? mark it with grenadine - Burn Ice!

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 in the martini

What are the ingredients in a Margarita? Lime, tequila, orange liquor or agave

**Multiple Choice**

72

- A 1) Food is served on what side with what hand?
- On the left side with the left hand
  - On the left side with the right hand
  - On the right side with the left hand
  - On the right side with the right hand
- A 2) Drinks are served on what side with what hand?
- On the left side with the left hand
  - On the left side with the right hand
  - On the right side with the left hand
  - On the right side with the right hand
- D 3) Food and drinks are removed on what side with what hand?
- On the left side with the left hand
  - On the left side with the right hand
  - On the right side with the left hand
  - On the right side with the right hand
- A 4) What part of a glass should you handle at all times?
- The stem
  - The widest part of the glass
  - The top
- D 5) When you are setting a dining room how should you set up your tablecloths?
- Neatly and evenly across the tables
  - The creases should all be going in the same directions
  - The chairs should be centered and gently touching the table cloth
  - All of the above
- D 6) If you bring the wrong entrée to a guest what should you do?
- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
  - Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
  - Try to convince the guests to eat what you brought them
  - Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

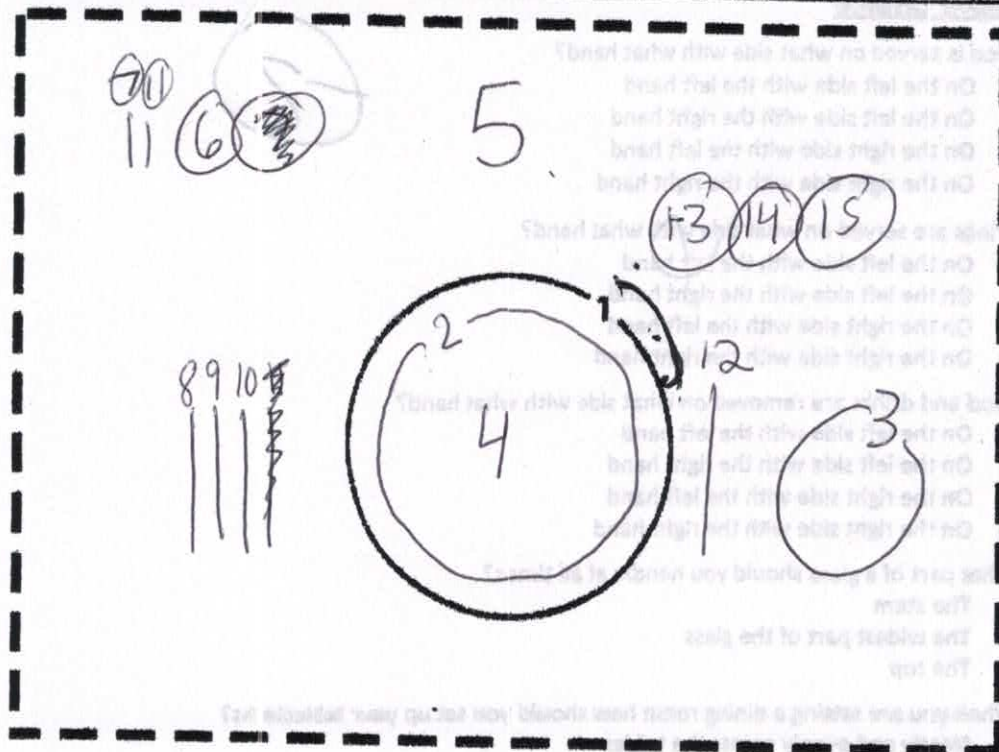
**Match the Correct Vocabulary**

- |                          |                                                                                                                                                                                                               |
|--------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <u>D</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                                                                                                                                                |



Name \_\_\_\_\_  
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 3 1/2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar, Creamer
- Synchronized service is when: team members clear whole table at once
- What is generally indicated on the name placard other than the name? gender
- The Protein on a plate is typically served at what hour on the clock? 6 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Inform the expeditor