

# KEEGAN GUY

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Bartender with 8+ years of experience in cocktail preparation and creation, knowledge of craft beers, wine, and spirits, proficient in POS system, seeking to leverage my restaurant bartending skills to fulfill the catering bartender position at Acrobat Outsourcing.

## EXPERIENCE

OCTOBER 2017 – PRESENT

**EMCEE, DOUBLE-TIME ENTERTAINMENT**

Master of ceremonies for weddings, parties, events, close contact and communication with coordinators, caterers, bartenders, and venue reps for run of show, creating a fun environment for guests, getting guests involved in activities.

SEPTEMBER 2010– PRESENT

**BARTENDER, T.G.I. FRIDAY'S**

Preparing and serving T.G.I. Friday's signature drinks, learning, creating, and keeping updated on new drinks and recipes, serving food, creating a warm friendly environment that keeps guests coming back, bottle flair, training new bartenders, servers, and hosts, full set up, break down, and cleaning of entire bar each shift.

## EDUCATION

MAY 2015

**COMMUNICATION FILM/TELEVISION PRODUCTION, CALIFORNIA LUTHERAN UNIVERSITY**

3.89 GPA, advanced film, television, and writing classes, understanding of film sets and etiquette, communication and collaboration with coworkers on film/television sets, proficient in directing, cinematography, editing, writing, and acting.

## SKILLS

- Confident and Competent When Dealing with Guests, Co-workers, and Superiors
- Quick and Efficient Drink Preparation While Meeting the Highest Caliber of Presentation and Attention to Detail
- Strong Understanding and Knowledge of Restaurant Standards
- Creating a Relaxing and Enjoyable Experience at the Bar

## ACTIVITIES

Improvisational comedy, commercial, and film acting classes and performances, mixologist, private party bartender, amateur flair bartender.



**Multiple Choice**D

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

A

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 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 expediter that you need a different entrée

**Match the Correct Vocabulary**E Scullery

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

D 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

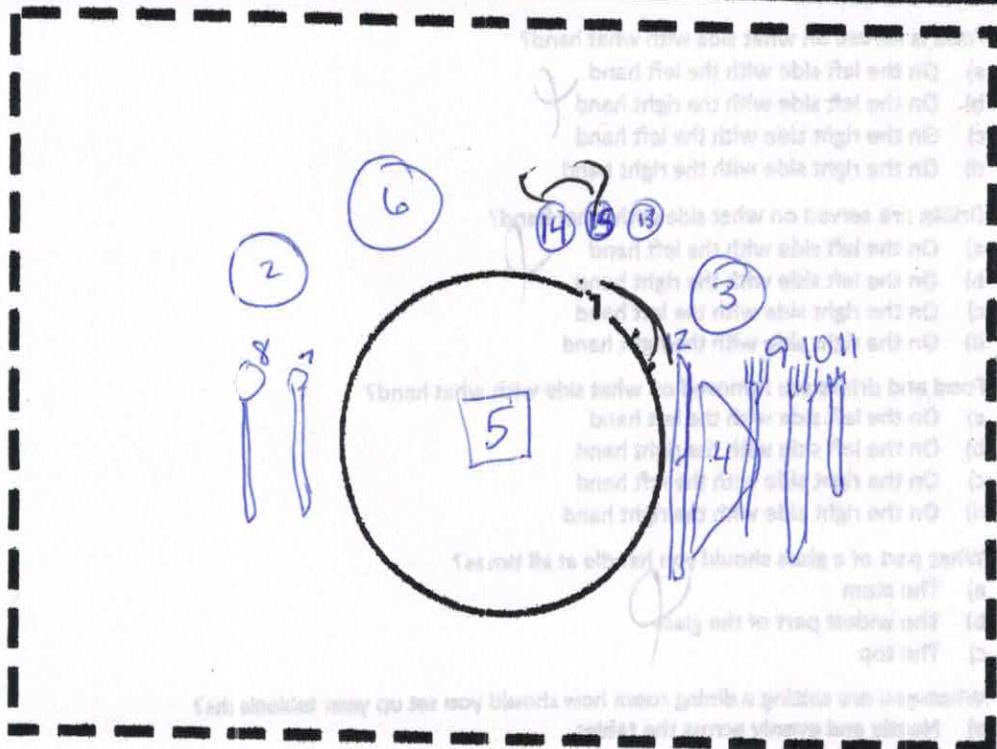
C Tray Jack

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

Name \_\_\_\_\_

### Servers Test

Score / 35



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

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

#### Fill in the Blank

1. The utensils are placed 2 inches inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar, cream, honey, lemon
3. Synchronized service is when: Everything comes out at the same time
4. What is generally indicated on the name placard other than the name? Dish they're having
5. The Protein on a plate is typically served at what hour on the clock? On the hour
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Speak with the expeditor

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

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"

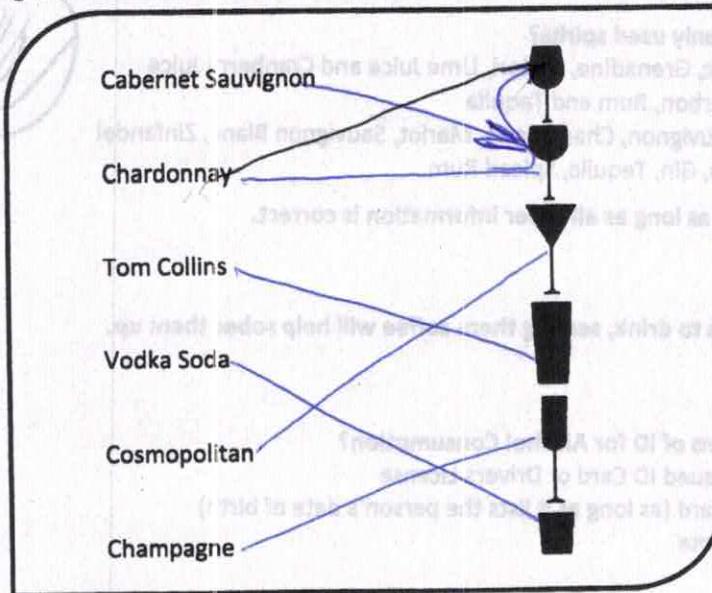
h.) Requesting a separate glass of another drink

H "Back"

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

**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):

Jameson's, Grey Goose, Ketel One

What are the ingredients in a Manhattan?

Bourbon, bitters, vermouth, lemon wedge, cherry

What are the ingredients in a Cosmopolitan?

Vodka, Cointreau, Cranberry Juice, lime wedge

What are the ingredients in a Long Island Iced Tea?

Bacardi, Bombay, Triple Sec, Brandy, Smirnoff

What makes a margarita a "Cadillac"?

Sweet & Sour, Coke, lemon wedge

What is simple syrup?

Sugar Water

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?

Flag it with Grenadine so no one uses it

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

Never

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

add olive juice

What are the ingredients in a Margarita?

Tequila, Triple Sec, Margarita mix, orange wedge, lime wedge.