

# AARYN CUNNINGHAM

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## Professional Summary

**Veteran Bartender and Server with progressive experience in the hospitality industry ranging from casual to high-end, looking to contribute to a dynamic team at a high-volume, fast-paced establishment. Track record of working alongside some of the most talented bartenders and servers in the area.**

## Experience

### Seasonal Bartender

#### **SIXTY Beverly Hills Hotel, Beverly Hills, June 2017- October 2017**

- Received beverage orders from wait staff and delivered beverages to guests.
- Managed strict beverage control to minimize waste.
- Closed out cash register and prepared cashier report.
- Served each guest courteously, quickly and efficiently.
- Consistently used suggestive selling techniques.
- Adhered to state laws regarding alcoholic beverage service.
- Enthusiastically and appealingly described food and drink specials to guests.
- Processed orders on a computerized Point of Sale system.

### Server/ Bartender

#### **The Abbey Food and Bar, West Hollywood, January 2013- September 2016**

- Waited on multiple customers at the bar and throughout the bar area.
- Refused service to intoxicated guests.
- Cleaned shelving, mixers, cups, blenders and soda guns.
- Served each guest courteously, quickly and efficiently.
- Greeted guests in a timely and professional manner.
- Enthusiastically and appealingly described food and drink specials to guests.
- Guided guests through menus while demonstrating thorough knowledge of the food, beverages and ingredients.

### Server

#### **Rodizio Brazilian Steakhouse, Columbus, Ohio, January 2011- December 2013**

- Greeted guests in a timely and professional manner.
- Upheld strict cash handling procedures.
- Assisted customers in placing special orders for large-scale events such as weddings and birthday parties.
- Pleasantly and courteously interacted with customers.

## Education

Bachelor of Arts, Ohio University, Communications 2013

Bachelor of Fine Arts, Ohio University, Theater Performance 2013

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**Multiple Choice**

B 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

C 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

A 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

9

**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 B Russian Service

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

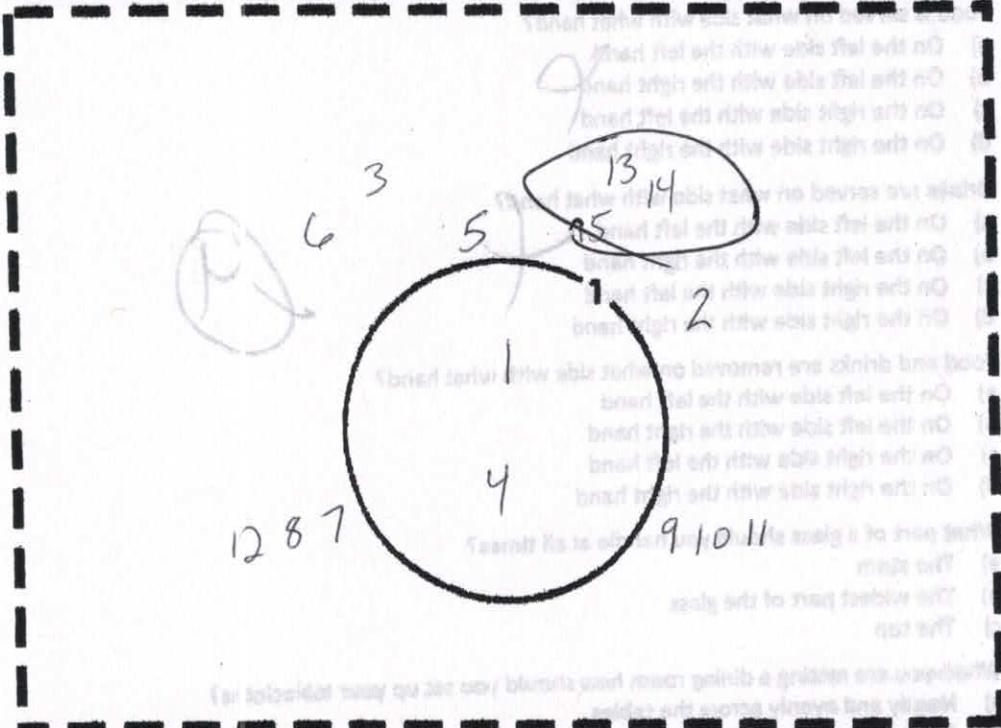
F Corkscrew

F. Used to open bottles of wine

C Tray Jack

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

**Servers Test**



**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 \_\_\_\_\_ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar, cream
3. Synchronized service is when: Everything is served at the same time
4. What is generally indicated on the name placard other than the name? Title/guest
5. The Protein on a plate is typically served at what hour on the clock? 1 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Inform the chef/kitchen immediately

**Bartenders Test**

**Score / 35**

**Multiple Choice (6 points)**

C 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"

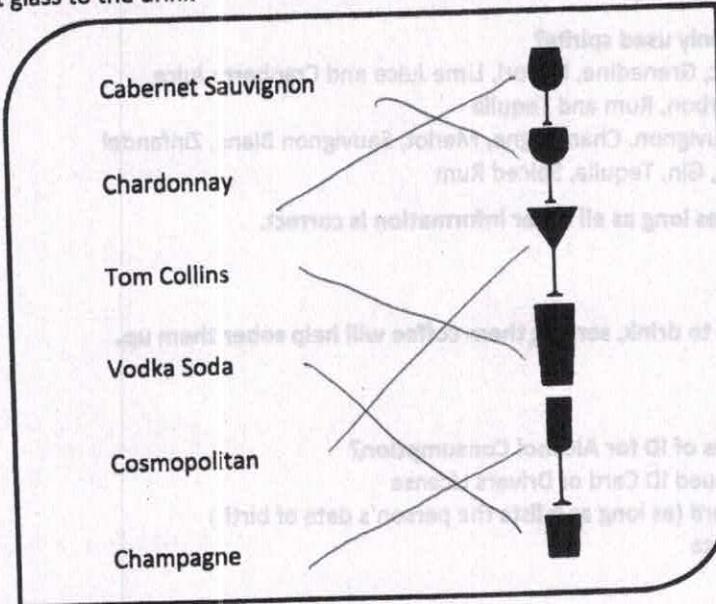
- i.) Means to serve spirit room temperature in a rocks glass with no ice

**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): Grey goose, Bullet, Hendricks

What are the ingredients in a Manhattan? Whiskey, Lened up, stined

What are the ingredients in a Cosmopolitan? Widka, cran, lime juice

What are the ingredients in a Long Island Iced Tea? tequila, rum, vodka, whiskey, coke, lemon

What makes a margarita a "Cadillac"? gran m float

What is simple syrup? liquid sugar + water

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

no, its called maming

What should you do if you break a glass in the ice? empty out the ice, push w/water

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

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

What are the ingredients in a Margarita? tequila, sweet + sour limes, salt rim