

Blaine Wilson

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To the Management,

I am a focused and driven individual with a passion for quality. My strengths are multi-tasking, clear communication and maintaining a positive work environment. I am upbeat and charismatic by nature, and this has helped me make the best of all my professional and personal endeavors. I have a passion for growth in all areas of life, as I feel that work and play can be equally rewarding with the right attitude.

I have been bartending for 8+ years in a variety of settings; from fast-paced nightclubs to weddings and private events. I have completed a formal bartending/mixology course with proof of completion, as well as level 1 Cicerone certification. I also have a Bachelor's degree in biology and nursing.

In my freetime I practice yoga, write music, make art, and go backpacking and rock climbing. Discipline is a huge part of my life, and I give credit to my hobbies and practices for sculpting my character into what it is.

Please find my resume attached. Feel free to call me at 714.323.7325 to arrange an interview. I look forward to hearing from you.

Sincerely, Blaine Wilson

BLAINE WILSON

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7325 • BLAINECWILSON@GMAIL.COM **Overview :** 8+ years experience in the bartending industry with serving experience;

customer service expertise; formal bartending education; Bachelor's degree CSULB

KEY QUALIFICATIONS :

- 8+ years' of bartending in a fast-paced, high end environments
- Extensive knowledge and interest of handcrafted cocktails and craft beers
- TIPS training certified
- Level 1 Cicerone certified
- Trained on most POS systems
- Formal education in public speaking, interpersonal communication

EXPERTISE:

- Devotion to personal and professional integrity
- Ability and drive to keep workspace organized and clean amidst a rush while staying focused on customers and maintaining personal appearance
- Strong at suggestively selling to guests select drink and food menu items
- Works quickly and efficiently to maximize output and customer satisfaction

RELEVANT EXPERIENCE:

Side Bar, San Diego, CA ~June 2017-March 2018

- Provide upbeat and positive, yet quick and effective interactions to take orders
- Mix and serve cocktails; pour craft beers; upsell to premium to quota
- Establish and maintain good rapport with all new and returning guests
- Collect money and give change for service using the POS system
- Upsell food orders and sell merchandise to quota

Key Accomplishment: Working my way to requested bartender at high end events/private parties

Sadie's Bar and Grill Denver, CO ~April 2016-Feb 2017 Bartender

- Provide service to a wide range of guests from businessmen to college students
- Provide upbeat and positive, yet quick and effective interactions to take orders
- Mix and serve cocktails; pour craft beers; pour Guinness correctly
- Establish and maintain good rapport with new and returning guests
- Collect money and give change for service using the POS system

- Upsell food orders and sell merchandise to quota
Key Accomplishment: Employee of the month total of 4 months over employment

Saddle Ranch Bar and Restaurant Orange County, CA ~July 2015-March 2016 Bartender

- Utilize the full range of the bars capabilities to provide optimum experience
- Suggest guest orders to enhance experience and efficiency of flow of sales
- Be able to discuss fine liquors, wines and spirits in detail to impress guests
- Serve large groups to provide timely, if not simultaneous, service to all in group
- Provide positive/engaging presence behind bar while maintaining bar hygiene
- Take orders for customers food and ensure expedient delivery to their table
Key Accomplishment: Earning desired brunch shifts and excelling at a place with high staff turnover

Blueberry Hill Catering-Long Beach, CA August 2013-July 2015
 Bartender (server on occasion)

- Set up/Break down bar in a variety of settings to simulate a bar establishment
- Utilize the full range of the bars capabilities to provide with optimum experience
- Anticipate and suggest guest orders to enhance experience and efficiency
- Discuss fine liquors, wines and spirits in detail to "Wow" guests
- Serve large groups to provide timely, if not simultaneous, service to all in group
- Provide positive/engaging presence behind bar while maintaining bar hygiene
- Decorate bar depending on occasion/theme of event; bottle display
- Keep track of and be responsible for entire stock (e.g., spirits, mixers, cups)

Key Accomplishment: Working my way to requested bartender at high end events/private parties

Thank Goodness It's Sophia's Catering-Long Beach, CA June 2013-January 2015 Bartender

- Same as above.

Key Accomplishment: Promotion to lead bartender with say in selecting teams for events

Kingpin's Bar & Grill-Anaheim, CA February 2010-June 2014 Bartender

- Maintain environment for fellow bartenders while assisting them when needed
- Provide service to a wide range of guests from businessmen to college students
- Provide upbeat and positive, yet quick and effective interactions to take orders
- Mix and serve cocktails; pour craft beers; pour Guinness correctly
- Establish and maintain good rapport with new and returning guests
- Collect money and give change for service using the POS system

Key Accomplishment: Promotion from bar back to bartender after 7 months

Hangar 18 Rock Climbing Gyms-Riverside, CA January 2007-July
2012 Assistant Manager/Sales Associate/Trainer/Youth Team Coach

- Assume responsibility over entire gym and other employees
- Serve a wide range of guests (Boy scouts, students, families, businessmen)
- Provide safety training to members and give training certification to new employees
- Promote sales through social media, face-to-face interaction, advertisement
- Establish and maintain good rapport with new and returning guests
- Use Excel, Word and other programs to perform staff functions (schedule, cash)

Key Accomplishment: Asked to co-coach a successful youth climbing team; assumed leadership in pioneering new fitness classes/programs at gym that continued after I left.

Education:

- Riverside Community College Associates Degree 2009-2012; GPA: 4.0
- CSULB Bachelor's in Science-Nursing Sept 2012-May 2015; GPA: 3.8

References:

- Steven Chang-Bar Manager; 714 402 7331
- Dave Hamilton-Owner/Manager Hangar18 909 297 0648
- Eric Vidala-Yoga Teacher/Event Producer 909 844 3377

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

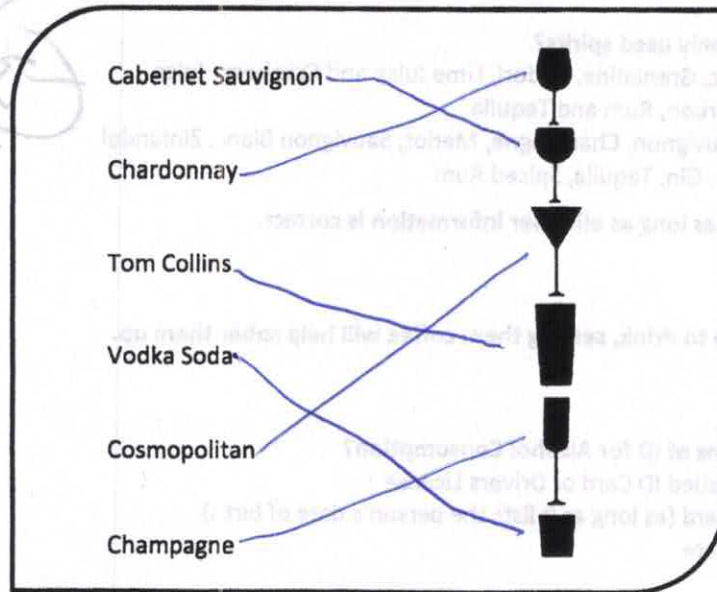
Vocabulary (9 points)

Match the word to its definition

- | | |
|------------------------|---|
| <u>i</u> "Straight Up" | a.) Used to crush fruits and herbs for craft cocktail making |
| <u>f</u> Shaker Tin | b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>c</u> "Neat" | c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice |
| <u>a</u> Muddler | d.) To pour ½ oz of a liquor on top |
| <u>b</u> Strainer | e.) Used to measure the alcohol and mixer for a drink |
| <u>h</u> Jigger | f.) Used to mix cocktails along with a pint glass and ice |
| <u>g</u> Bar Mat | g.) Used on the bar top to gather spills |
| <u>d</u> "Float" | h.) Requesting a separate glass of another drink |
| <u>h</u> "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): Grey goose, Johnny walker blue, glenfidich 2 (scotch)

What are the ingredients in a Manhattan? Whiskey, Sweet vermouth, bitters

What are the ingredients in a Cosmopolitan? Vodka, Triple Sec, cranberry juice + lime juice

What are the ingredients in a Long Island Iced Tea? vodka, Rum, gin, tequila, triple sec, Sweet + sour + coke

What makes a margarita a "Cadillac"? floating gran marnier liquor + using a premium tequila.

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? Remove all the ice, wash the bin, + restock all new.

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

What does it mean when a customer orders their cocktail "dirty"? they want Olive Juice added.

What are the ingredients in a Margarita? Tequila, Triple Sec, Sweet + sour, lime juice

Multiple Choice

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

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

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

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

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

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

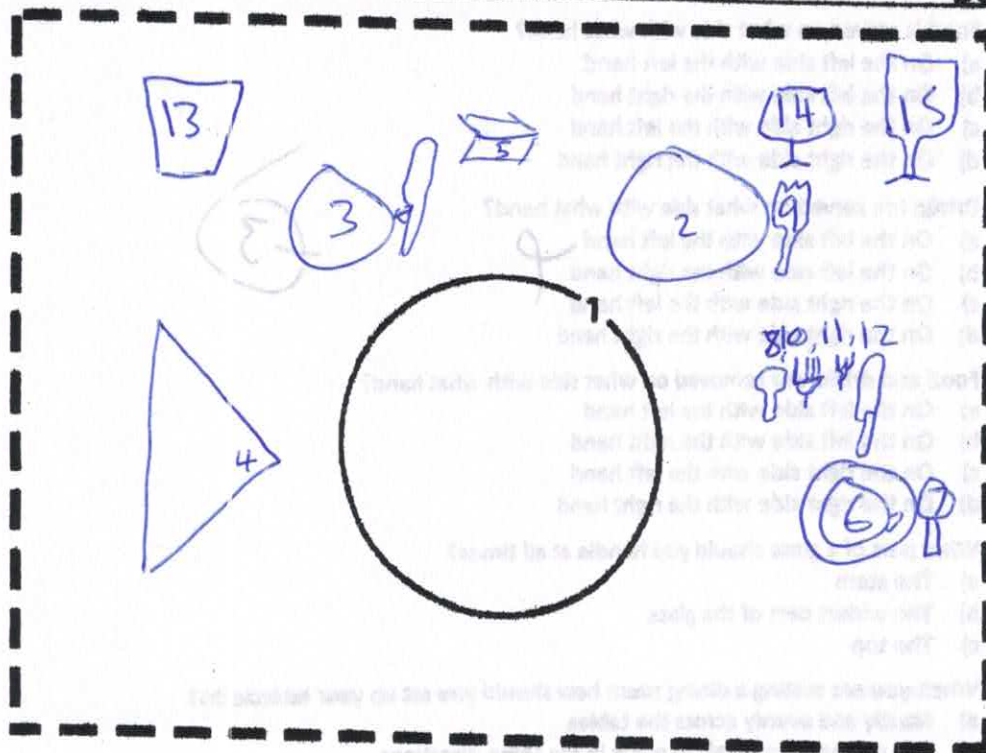
Match the Correct Vocabularyd SoulleryE Queen Marya Cheffing DishG French Passingb Russian ServiceF CorkscrewC Tray Jack

- A. Metal buffet device used to keep food warm by heating it over warmed water
 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)
 C. Used to hold a large tray on the dining floor
 D. Area for dirty dishware and glasses
 E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
 F. Used to open bottles of wine
 G. Style of dining in which the courses come out one at a time

Name Blaine Wilson

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 7 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar, creamer, stir straw + napkin
- Synchronized service is when: Everyone receives the same food at the same time;
- What is generally indicated on the name placard other than the name? meal choice
- The Protein on a plate is typically served at what hour on the clock? 4
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Inform team lead + kitchen lead to verify the specialty.