Helen Harlan

event bartender/
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EDUCATION

University of California, Los Angeles, **B.A. Theater Arts**

EVENT BARTENDER (all current Los Angeles)

PharmacieLA, Eric Young, eric@pharmacieevents.com

Patina, Diana Holdridge, diana@thekitchen.net

TresLA, Hilary Carreon, hilary@tresla.com

SERVER (former)

All'Acqua, Regional Italian Upscale Dining, *2014-2017*
Atwater Village, Aleeza Marshalian, (323) 251-5213

The Black Cat, New American Pub, *2012-2014*
Sunset Junction, Chase Kelly, (970) 389-4651

City Sip LA, Wine Bar, *2010-2012*
Echo Park, ~~CLOSED~~

QUALIFICATIONS
- *Current California Food Handler, ServeSafe, 2017*
- *Level One Cicerone, Certified Beer Server,* 2011
- Fluent in Micros, Squirrel, and Aloha POS systems
- Owns both black and white bistro uniforms, and complete bar kit
- Lifts up to 40lbs.
- Well versed in wine of all worlds and kinds
- Well versed in beer, especially modern craft/microbrews and Old Wold Belgians
- Well versed in spirits and modern mixology/craft cocktails
- Well versed in cheese, home chef and general food enthusiast
- Reliable, punctual, good with people

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Helen Harhan
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EVENT BARTENDER (all current Los Angeles)

PharmaciaLA, Eric Young, eric@pharmaciaevents.com

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TreaLA, Hillary Carreon, hillary@treala.com

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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

4) If someone has had too much to drink, serving them coffee will help sober them up.
- a) True
- b) False   *Maybe!*

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.
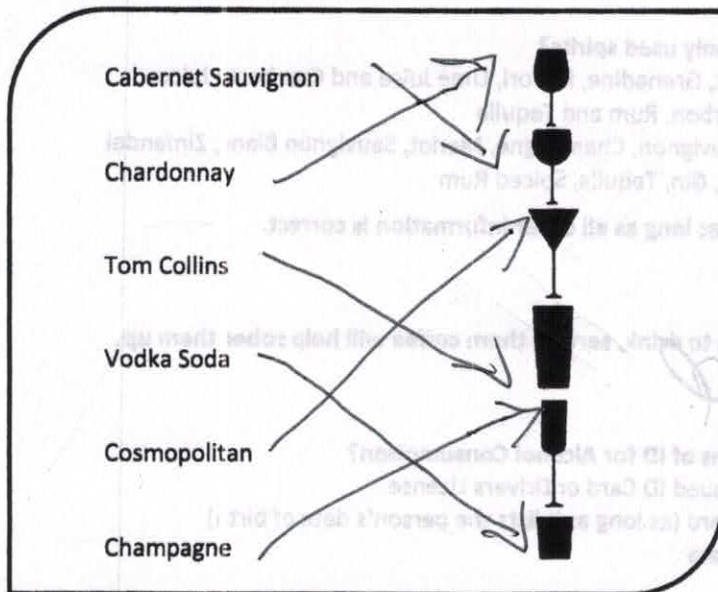- a) True
- (b) False

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 ½ 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 *Boston Shaker!*
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

Cabernet Sauvignon

Chardonnay

Tom Collins

Vodka Soda

Cosmopolitan

Champagne

Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): GREY GOOSE, MICHTERS, PATRON

What are the ingredients in a Manhattan? Bourbon, sweet vermouth, bitters

What are the ingredients in a Cosmopolitan? + floater Grand Marnier on top

What are the ingredients in a Long Island Iced Tea? Vodka + gin + tequilla + rum +

What makes a margarita a "Cadillac"? Vodka, triple sec, cran juice

What is simple syrup? Sugar in syrup form vs. cube form

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? Break the well, start over

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

What are the ingredients in a Margarita? Well... this is how I do it:
- Tequilla/Mez
- Equal parts lemon + lime juice (fresh)
- Dash triple sec
et voila!

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 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

ideally!

Match the Correct Vocabulary

Scullery

Queen Mary

Chaffing Dish

French Passing

Russian Service

Corkscrew

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
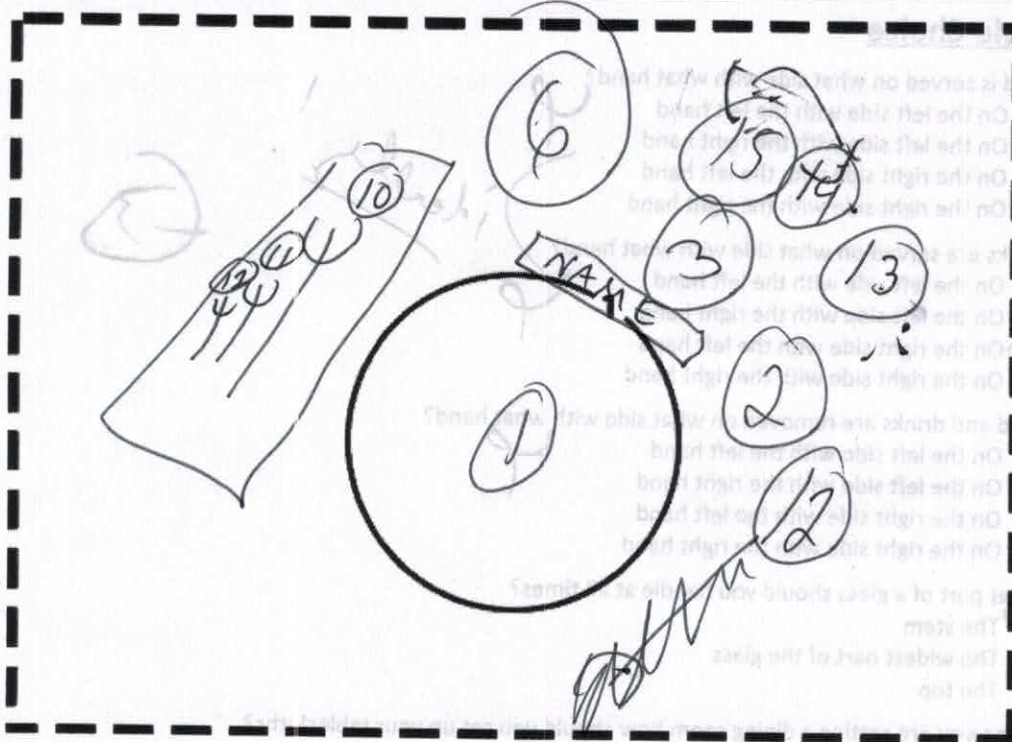
Draw a formal place setting containing all of the following:

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? Cream, sugar
3. Synchronized service is when: Everone serves at the same time
4. What is generally indicated on the name placard other than the name? Table #
5. The Protein on a plate is typically served at what hour on the clock? 6 pm
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Get your super