

## STEPHANIE BENJAMIN

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**Objective** Secure a role as a on call server/bartender with your company.

### HARD SKILLS

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- Catered Events
- Private Parties
- Event Marketing
- Food and Bev Sales
- Customer Service
- Communication
- Project Management
- Budget Management/Invoicing
- Salesforce
- Strategic Thinker
- Contract Negotiation and Partnerships

### Relevant Experience

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**2018- Present**

#### **RoomForty**

- On call Bartender/Server for various weddings.
- Pass O'horderves to wedding guests.
- Ensure all guests beverages are full.
- Provide wine service at table as needed.
- Have a strong understanding of food allergies and dietary restrictions.
- Understand emergency exit procedures.

**2018- Present**

#### **National Bartenders & Staffing**

- Server/Bartender for private events including weddings and parties

**2006- Present**

#### **Freelance Event and Marketing Producer**

*Clients Include: Verizon Wireless, Elevate, GMR Marketing, Creative Channel Services, BET, TV-ONE, Results-Media, Be The Match*

- Oversaw all vendor sourcing (including catering, sound, lighting, A/V), venue scouting and budgets of \$1M+ Annually
- Responsible for managing and tracking timelines and deliverables for tours.
- Point of contact to client and all A rated talent.
- Responsible for overseeing all marketing campaign creative including website development, social media banner ads and the like.

**1998 - 2006**

#### **Waitress | Clyde's Rest. Group | Cheesecake Factory | Macaroni Grill**

- Accountable for training staff,
- Helping to launch 2 new restaurant
- Ensuring customer satisfaction

**Education**  
**May 2011**

#### **Columbia College**

Bachelor's Degree (B.A)

**Chicago, IL**

Arts, Entertainment, and Media Management

### **Certifications**

- Currently studying for CMP with MPI



**Multiple Choice (6 points)**

- b 1) Carbonation \_\_\_\_\_ the rate of intoxication.  
a) Slows down  
b b) Speeds up  
c 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 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 b) False
- b 4) If someone has had too much to drink, serving them coffee will help sober them up.  
a) True  
b 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 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 b) False

*(100%)*

**Vocabulary (9 points)**

Match the word to its definition

- |                        |  |
|------------------------|--|
| <u>C</u> "Straight Up" | a.) Used to crush fruits and herbs for craft cocktail making   |
| <u>f</u> Shaker Tin    | <u>b</u> b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>i</u> "Neat"        | c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice                                |
| <u>a</u> Muddler       | <u>d</u> d.) To pour 1/2 oz of a liquor on top   |
| <u>b</u> Strainer      | <u>e</u> e.) Used to measure the alcohol and mixer for a drink   |
| <u>e</u> Jigger        | <u>f</u> f.) Used to mix cocktails along with a pint glass and ice   |
| <u>S</u> Bar Mat       | <u>g</u> g.) Used on the bar top to gather spills  |
| <u>d</u> "Float"       | <u>h</u> h.) Requesting a separate glass of another drink  |
| <u>A</u> "Back"        | <u>i</u> i.) Means to serve spirit room temperature in a rocks glass with no ice                           |

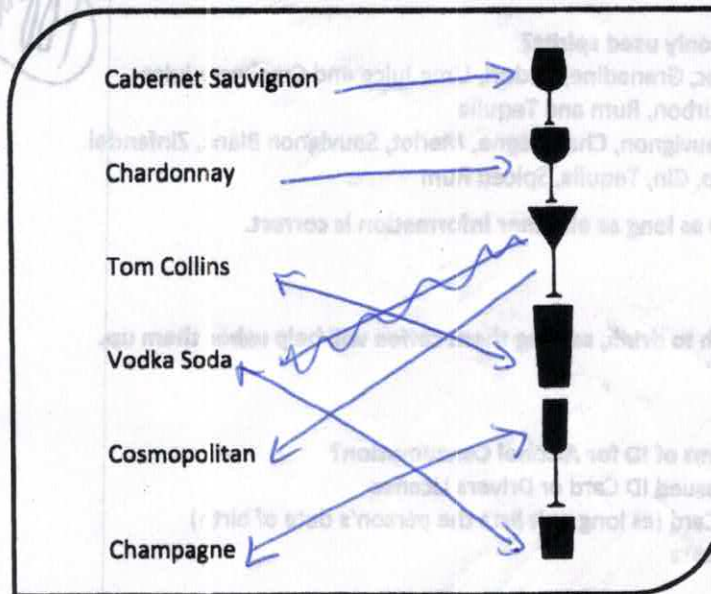


## Bartenders Test

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):

Patron, Absolut, Johnny Walker

What are the ingredients in a Manhattan?

2oz Whiskey, 2 dashes bitter, 1oz cherry, 1oz Sweet Vermouth

What are the ingredients in a Cosmopolitan?

1.5oz Triple Sec, 1oz Cran Juice, 1oz lime Juice, 1.5oz Vodka

What are the ingredients in a Long Island Iced Tea?

1.5oz Vodka, 1.5oz Gin, 1.5oz Rum, 1.5oz Tequila, 1.5oz 7 Up or Sprite

What makes a margarita a "Cadillac"?

adding a shot of Grand M or Side or or float

What is simple syrup?

equal parts half sugar half water boiled in pot and used to sweeten drink.

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

No, that is illegal to many bottles.

What should you do if you break a glass in the ice?

pour mixture into ice and burn

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, lime juice, simple syrup, lime garnish.

Name

Stephane Benjamin

## Servers Test

Score / 35

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 Vocabulary

D Scullery ✓

E Queen Mary

A Chaffing Dish ✓

B French Passing

A Russian Service

f Corkscrew ✓

C 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

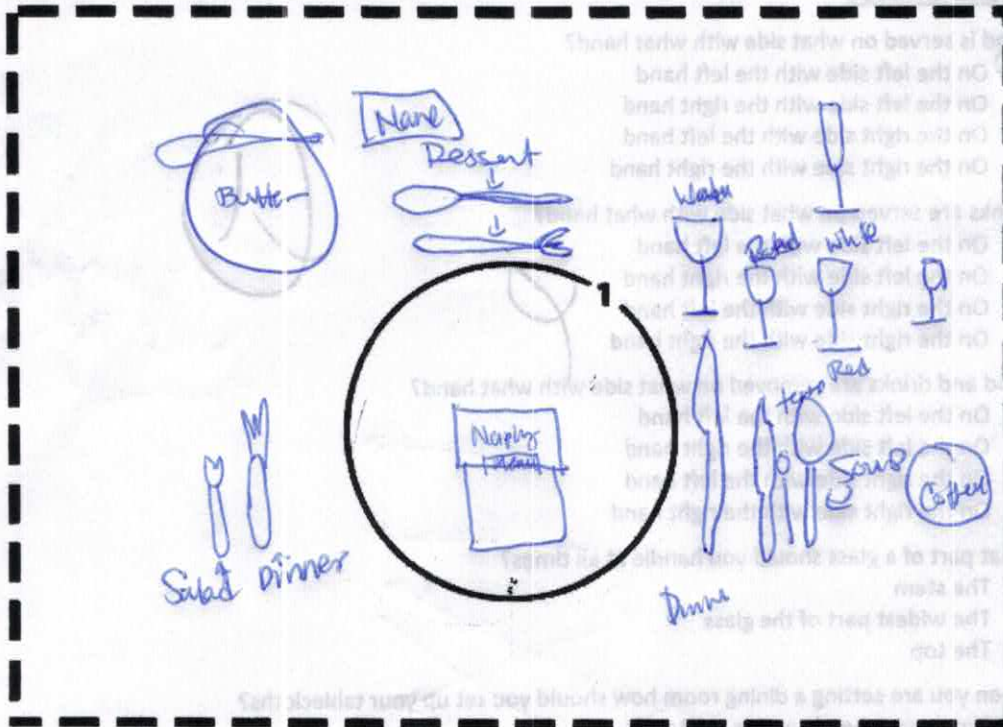
G. Style of dining in which the courses come out one at a time



Name Stephanie Benjamin

**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 1 inch inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream and Sugar
- Synchronized service is when: Plates together
- What is generally indicated on the name placard other than the name? Food Item
- The Protein on a plate is typically served at what hour on the clock? 6:00
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Inform the Captain