

STEPHANIE BENJAMIN

STUDIO CITY, C.A. 91604 | C: (312) 257.1138 | LIVEACREATEDLIFE@GMAIL.COM

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

HARD SKILLS

- 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

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

Chicago, IL
Bachelor's Degree (B.A) 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) 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

s Bar Mat

g.) Used on the bar top to gather spills

d "Float"

h.) Requesting a separate glass of another drink

h "Back"

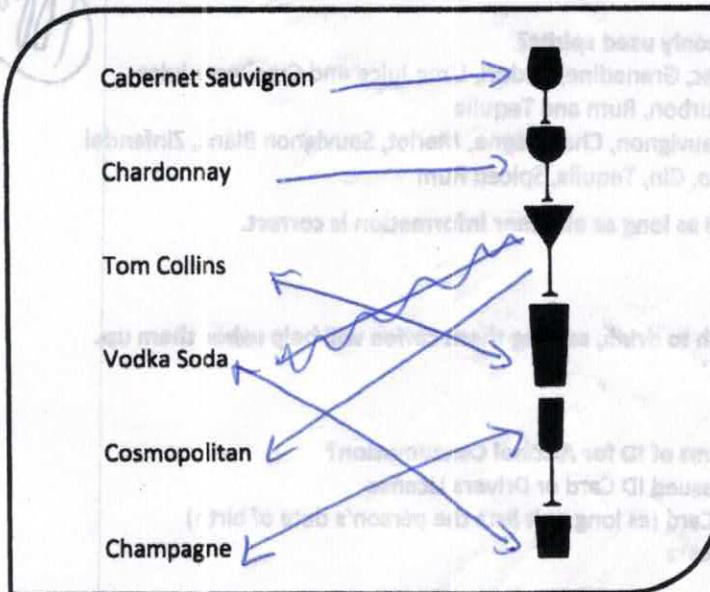
i.) Means to serve spirit room temperature in a rocks glass with no ice

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): Patron, Absolut, Johnnie Walker

What are the ingredients in a Manhattan? Whisky, bitters, cherry, Sweet Vermouth

What are the ingredients in a Cosmopolitan? Triple Sec, cran juice, lime juice, vodka

What are the ingredients in a Long Island Iced Tea? Spirits, lime, rum, triple sec, fruit juice, splash of sour

What makes a margarita a "Cadillac"? adding a shot of Grand Marnier or lime juice

What is simple syrup? equal parts sugar and water heated 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, this is illegal to mix bottles.

What should you do if you break a glass in the ice? Pour granules 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 lime juice

What are the ingredients in a Margarita? Tequila, Triple Sec, lime juice, simple syrup, lime garnish

Multiple Choicea

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

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

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 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

Match the Correct VocabularyD 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

F 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

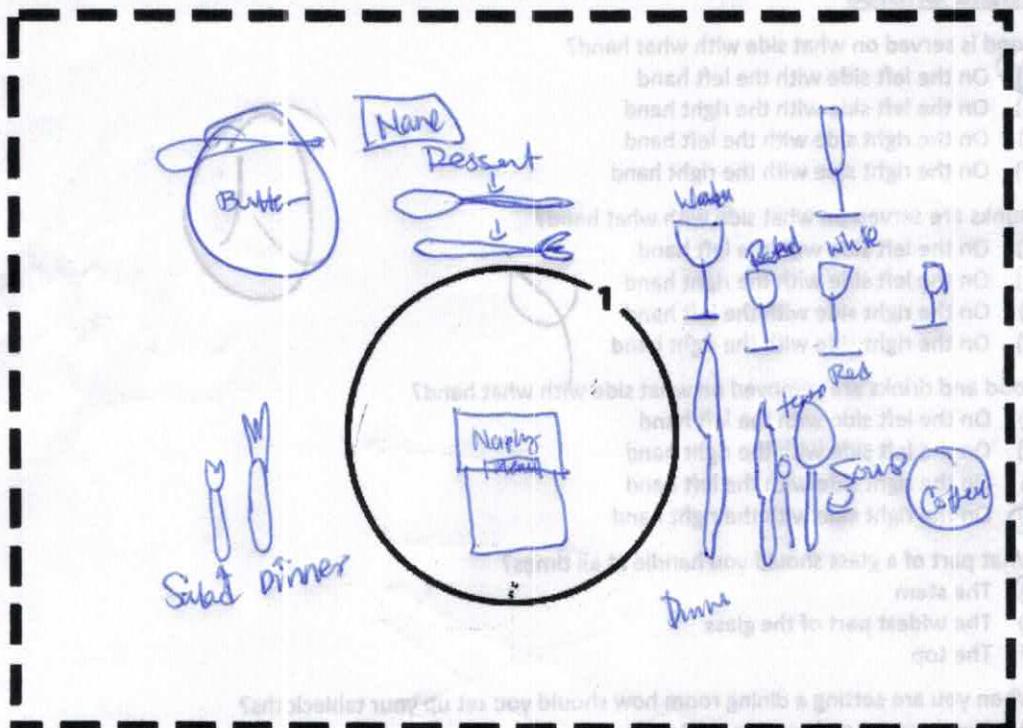
C Tray Jack

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

Small
Last
Initial
Name
Servers Test

Name Stephanie Benjamin

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

1. The utensils are placed 11 inch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream and sugar
3. Synchronized service is when: Flows together
4. What is generally indicated on the name placard other than the name? Food Item
5. The Protein on a plate is typically served at what hour on the clock? 10:00
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Inform the Captain