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## WORK EXPERIENCE

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### Skillet Diner

*Bartender/Server*

*Seattle, WA*

**April. 2018 – June. 2018**

- Responsible for bartending and serving during high-volume brunch and dinner service.
- Tended to guests needs and ensuring food and drink quality was to the highest standard.
- Invented cocktails for seasonal menu changes.
- Kept bar area clean, organized, stocked and maintained.
- Made cocktails and coffee drinks/poured beer for guests and servers.
- Multi-tasked seating guests, bussing tables, food running and serving.

### Monkey Loft

*Bartender*

*Seattle, WA*

**October. 2017 – June. 2018**

- Responsible for serving drinks ranging from beer, wine and cocktails within a club atmosphere.
- Prone to bartending high volume rushes including after hours service.
  - Worked during the busiest holiday weekend of New Years for a 24 hour open to close shift.
- Ensured the bar area was stocked and organized.
- Halted alcohol service at 2 a.m in adherence with liquor laws.

### 8oz. Burger and Co.

*Bartender/Server*

*Seattle, WA*

**August. 2015 – December. 2017**

- Responsible for bartending and serving during lunch and dinner service
  - Started as a busser and worked my way up to becoming a bartender and server.
- Created cocktails for seasonal menu changes
- Handmade house syrups for cocktails.
- Adhered to opening/closing procedures including locking up at the end of the night.

### Beecher's Handmade Cheese

*Manager/Lead Trainer*

*Seattle, WA*

**January. 2013 – October. 2015**

- Responsible for selling local cheeses, wine pairings, food and merchandise to customers.
  - Started as a counter server and worked my way up to a managerial position.
- Managed employee by supervising and keeping track of breaks and individual performance.
- Trained new employees initially and ongoing.
- Kept track of inventory and ordered needed supplies, food products and merchandise.

## EDUCATION

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### Roosevelt High School

*High School Diploma*

*Seattle, WA*

**June. 2012**

## SKILLS & INTERESTS

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- **Skills:** POS training (Dinerware, Micros, Toast); staff training; bartending; inventing cocktails; bussing; serving; hosting; expediting; inventory; menu and pricing changes; basic barista training; ordering; store management;
- **Interests:** Meeting new people; music; songwriting; reading; traveling; Djing; tattoos; concerts



**Multiple Choice**

d 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

d 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

q 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

q 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 Vocabulary**

E Scullery

D Queen Mary

A Chaffing Dish

B French Passing

G 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)

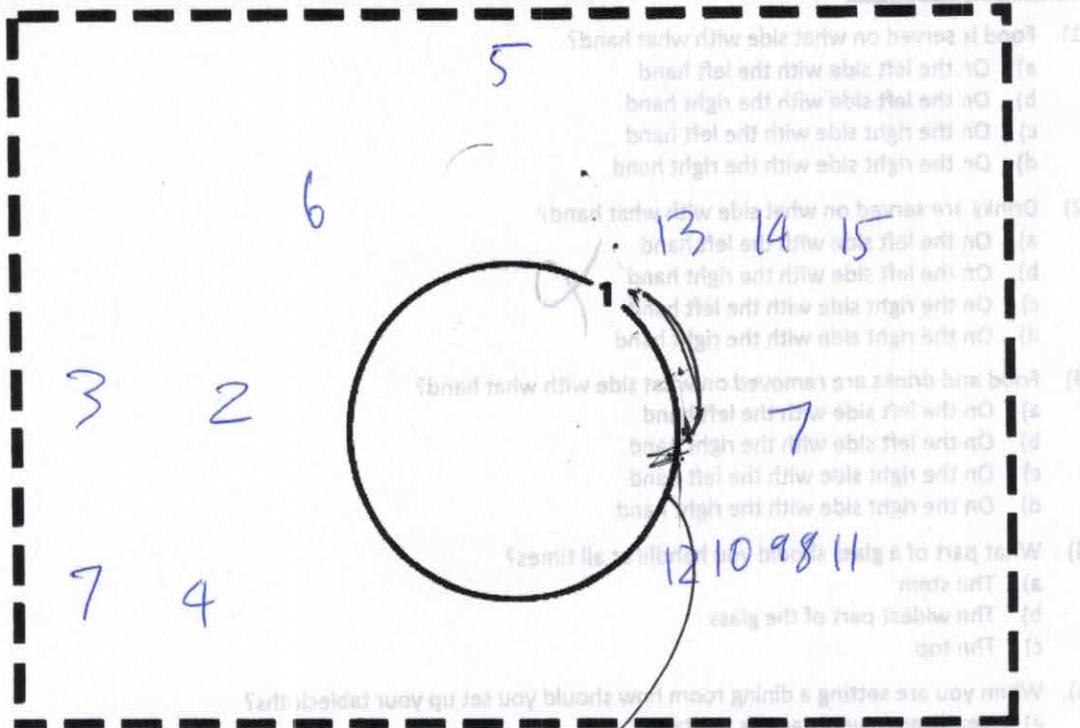
C. Used to hold a large tray on the dining floor

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



**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 6 inches X inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar, cream & spoon
- Synchronized service is when: Staff plates the tables at the same time
- What is generally indicated on the name placard other than the name? Occupation
- The Protein on a plate is typically served at what hour on the clock? Nine
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Find a dinner and substitute ingredients that can be changed.

**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

d 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

100%

**Vocabulary** (9 points)

Match the word to its definition

c "Straight Up"

f Shaker Tin

i "Neat"

g Muddler

b Strainer

e Jigger

g Bar Mat

d "Float"

h "Back"

a.) Used to crush fruits and herbs for craft cocktail making

b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

d.) To pour  $\frac{1}{2}$  oz of a liquor on top

e.) Used to measure the alcohol and mixer for a drink

f.) Used to mix cocktails along with a pint glass and ice

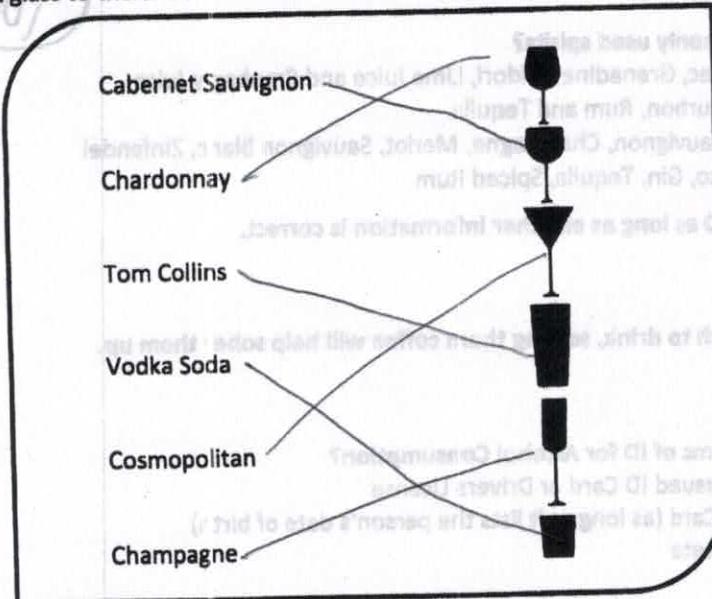
g.) Used on the bar top to gather spills

h.) Requesting a separate glass of another drink

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): Don Julio, Grey Goose, Hendricks

What are the ingredients in a Manhattan? Rye whiskey, Angostura bitters, sweet vermouth

What are the ingredients in a Cosmopolitan? Vodka, cranberry juice, lime juice, triple sec

What are the ingredients in a Long Island Iced Tea? Vodka, rum, tequila, gin, lemon juice, triple sec, sweet & sour mix

What makes a margarita a "Cadillac"? Using Grand Marnier instead of triple sec

What is simple syrup? Sugar water used as an ingredient for cocktails.

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

Yes. It is called marrying.

What should you do if you break a glass in the ice? Drain the ice well, pick out the ice, clean

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

What does it mean when a customer orders their cocktail "dirty"? adding olive juice to the cocktail

What are the ingredients in a Margarita? tequila, triple sec, lime juice, simple syrup