

WALLACE A. BRUCE

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## EXPERIENCE

**2016-Present RRiverworks (Presently still Employed Here)**

J. K. KELLER & J. G. KELLER

- Proficiently use all power tools
- Make precision cut to lumber
- Build necessary items that aid in overall project

2016 Total Success Catering (www.totalsuccesscatering.com)

1207 of 1207

- Server
- Busger
- Install/uninstall

2016 The Church Key

Land Bunker

- Make sure plates are on correct ticket
- Make plates presentable when cleared with chef
- Running AND bussing food

2014 Local Table

Los Angeles, CA

- Providing customers with friendly and timely food service
- Relaying menu information to customer via memory
- Running and bussing my own tables

2014 Morels Steakhouse

Los Angeles, CA

Primeri Díazotaxis

- Stocking Bar
- Mixed drinks with bartender
- Clearing and Watering Tables

2014 Lakewood Inn Restaurant

Madison, WI

Project/Did E. D. G. / East (seasonal)

- Organizing Severe Sections
- Seating Patrons
- Clearing and Watering Tables
- Running Food for servers
- Stocking Bar Ware



- Worked General Up Keep of Property
- Ran Daily Errands for Staff
- Cleanly with Bar Tender

#### EDUCATION

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2005-2007 American Musical & Dramatic Academy New York, NY  
2007-2009 American Musical & Dramatic Academy Los Angeles, CA

Baccalaureate of Fine Arts Degree in Theater Studies  
■ Concentration in Stage Performance

2003-2005 Caribee Valley High School North Anson, ME  
High School Diploma  
■ Graduated with Honors

#### INTERESTS

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Historical Novels, Travel, Theater, Cooking, Wine and The Far Side Comics

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#### REFERENCES

Matt Lemis	RKiverworks	3236402746
Jason Hamlin	The Black Shop (Formerly "Barrel down")	4438803476



Multiple Choice

a 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

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 Vocabulary

D Scullery 

C Queen Mary 

A Chaffing Dish 

G French Passing 

B Russian Service 

F Corkscrew 

E 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

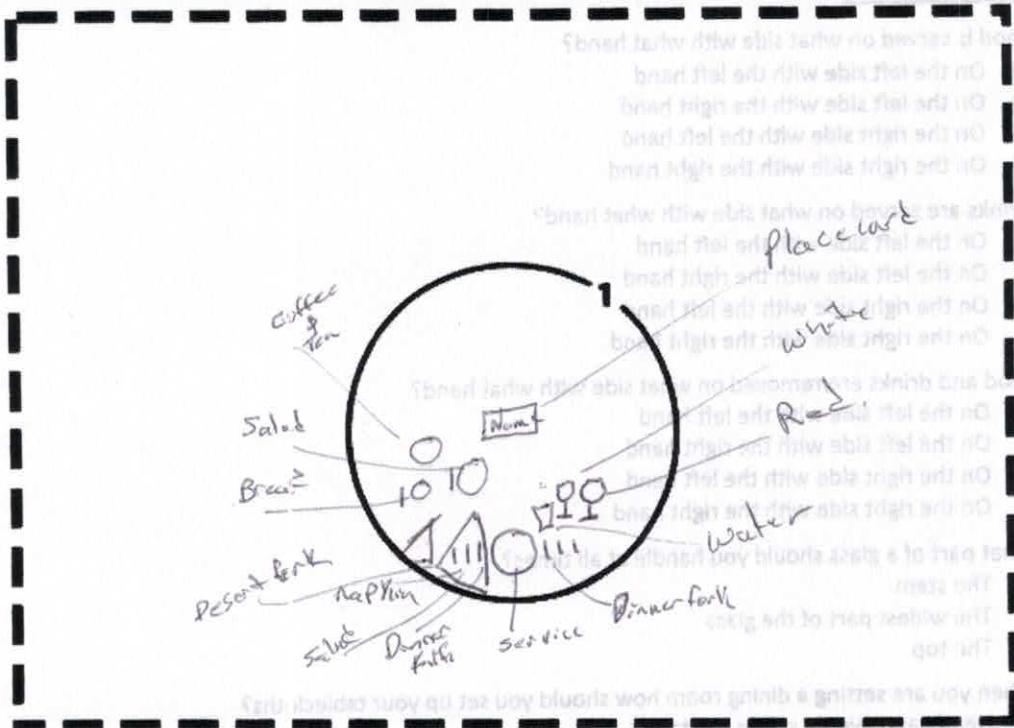
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F. Used to open bottles of wine

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

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201 2032  
Name Wallace Bruce  
Servers Test

Score / 35



**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? \_\_\_\_\_

3. Synchronized service is when: \_\_\_\_\_

4. What is generally indicated on the name placard other than the name? \_\_\_\_\_

5. The Protein on a plate is typically served at what hour on the clock? \_\_\_\_\_

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Know the foods with the particular request, give them the options.

**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"

F Shaker Tin

I "Neat"

G Muddler

B Strainer

E Jigger

J 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

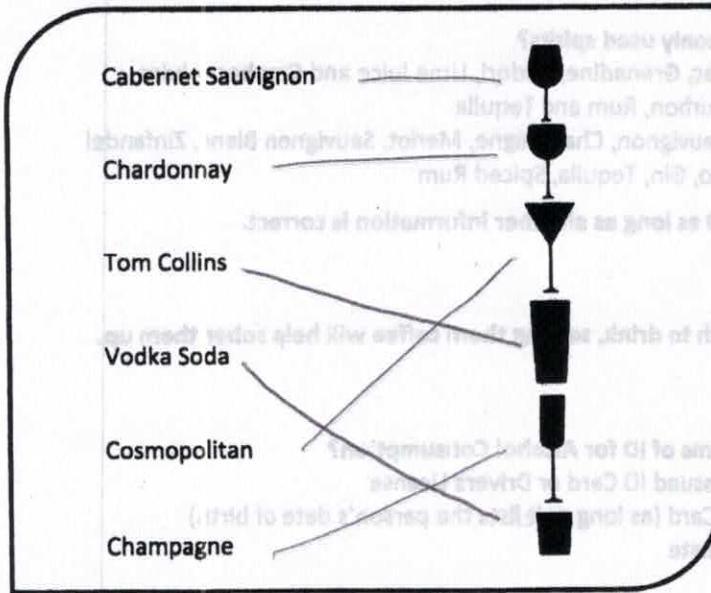
i.) Means to serve spirit room temperature in a rocks glass with no ice

**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, Johnny Walker (Blue), Grey Goose

What are the ingredients in a Manhattan? bourbon, sweet vermouth, cherry

What are the ingredients in a Cosmopolitan? Vodka, triple Sec, cranberry lime garnish

What are the ingredients in a Long Island Iced Tea? Vodka, Rum, <sup>(white)</sup>Tequila, g.n., Sour Mash, coke

What makes a margarita a "Cadillac"? Top Shelf tequila and float grand marnier

What is simple syrup? sugar that has been diluted w/ water (sugar water)

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

no it isn't. It's called Illegal

What should you do if you break a glass in the ice? empty ALL the ice from the container and the ice bin, clean it and replace

When is it OK to have an alcoholic beverage while working? an ice No its not

What does it mean when a customer orders their cocktail "dirty"? When referring to a Martini, this means adding olive juice

What are the ingredients in a Margarita? Tequila, triple Sec, Fresh lemon juice (or mush), salted rim, lime garnish