

ALAN SQUATRITO

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Experience:

2018

Wolfgang Puck Catering & Events
Bartender

- Going above and beyond for guest satisfaction
- Explaining menu items and bar drinks
- Preping bar and breaking it down
- Being early is being on time
- Liquor and Beer Inventory
- Training other bartenders

2010 – 2017

The Cheesecake Factory, Wayne, NJ---> The Galleria, Sherman Oaks, CA
Bartender/Server

- Providing a 5 star dining experience at a 4 start restaurant.
- Describing menu items, detouring menu, and promoting new menu features
- Maintaining daily side work, show help, “running” food, register and draw, cash out reports
- Creating bar schedules
- Responsible for weekly wine/liquor/beer count
- Training new employees

2009 – 2010

Applebee's, Totowa, NJ
Server

- Selling 2 for 20's like it's a charitable donation
- Upselling

2008 – 2009

Wilshire Grand Hotel, West Orange, NJ
Bartender

- Accomodating high end clientele
- Adering to special requests
- Responsible for weekly wine/liquor/beer count

2007-2008

Bonefish Grill
Bartender

- Promoted and brought in over 1,100 new guests.
- Greeting guests and creating name tags for them
- Maintained side work, showing help, running food, health drawers, and happy guests.

2006-2007

Hawaiaian Tropic Zone

Back Waiter/Bartender

- Responsible for satisfying guests needs while providing a fine dining experience
- Responsible for maintaining daily side work, show help, running food, register and draw, cash out reports
- Responsible for bar prep and bar breakdown
- Responsible for weekly wine/liquor/beer count

2005-2006

Calandra's Mediterranean Grill

Bartender

- Responsible for satisfying guests needs while providing a fine dining experience
- Responsible for bar prep and bar breakdown
- Responsible for weekly wine/liquor/beer count
- Promoting and bringing in new clientele

Education:

Mix 'Em Up Bartending School Verona, NJ 2004

Montclair State University, Montclair, NJ 2010

Bachelor of Science in Physical Education and Health with a Dual Teaching Certificate in Public Schools (K-12)

Connecticut School of Broadcasting, Hasbrouck Heights, NJ 2007

Advanced Communications and Media Operations Certificate

Multiple Choice (6 points)

1) Carbonation _____ the rate of intoxication.
a) Slows down
b) Speeds up
c) Does nothing to

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

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

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

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

E 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

R 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

G Bar Mat

g.) Used on the bar top to gather spills

D "Float"

h.) Requesting a separate glass of another drink

H "Back"

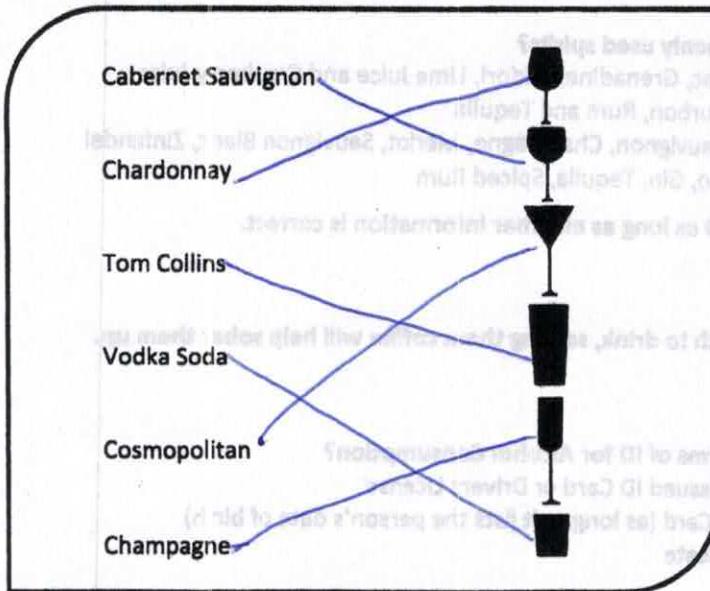
i.) Means to serve spirit room temperature in a rocks glass with no ice

Bartenders Test

Score / 35

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points):

Belvedere, Grey Goose, (Bacardi)

What are the ingredients in a Manhattan? Sweet Vermouth Whiskey

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

What are the ingredients in a Long Island Iced Tea? Vodka, Gin, Triple Sec, Rum, Tequila

What makes a margarita a "Cadillac"? Tequila, Triple, Sour Mix, [Sour Mix,] lime

What is simple syrup? liquid Sugar/cane Grand Mariner

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

Marrying - No but a lot of places do it

What should you do if you break a glass in the ice? Get rid of all the ice, Get rid of all glass, re-ice Never!

When is it OK to have an alcoholic beverage while working?

What does it mean when a customer orders their cocktail "dirty"? Olive Juice

What are the ingredients in a Margarita? Tequila, Triple, lime Juice

Salt or no?
Rocks or straight

Celeste Fatty let us try sips to see if portions were right

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

Match the Correct VocabularyE Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

D 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)

C Chaffing Dish

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

B French Passing

D. Area for dirty dishware and glasses

G 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

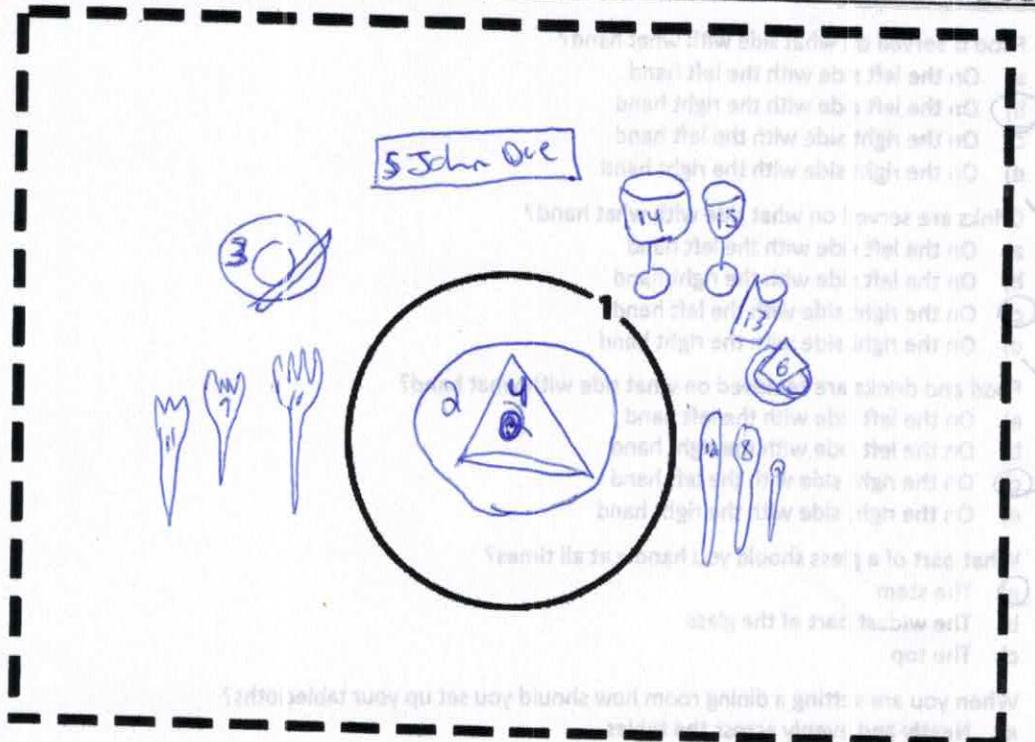
A Tray Jack

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

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

1. The utensils are placed 6 inches from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? Milk, Sugar, Caddy, Tea bags, Tea kettle

3. Synchronized service is when: 8 steps of Service

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? 9

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

Go over GF & Veg options
11 Course GUIDE