

RUDY HUDDLESTON

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Bartender

Objective:

Seeking to apply my customer service experience and professional dedication to a part time position as an on call bartender .

Profile:

Highly **communicative with and responsive** to managers, partners, and customers. Proven ability to **manage time**, ensuring all assigned tasks are completed efficiently while **working both independently and as a committed team member**. **Adapt quickly to new environments** and can stay **motivated in both fast- and slow-paced situations**. Highly motivated individual with a desire to bring my skills to an organization that encourages a genuine personal and professional growth and makes the most of my deep-rooted desire to excel above expectations. Bilingual in English (native) and Spanish (proficient).

Food Handler's License and TIPS Certified

Professional Experience

Bartender

Embassy Suites, Downey, CA

July 2015- Present

- Greeted and attended customers
- Prepared mixed drinks, on tap, and wine
- Banquet Bartender experience

Runner

October 2014 –2015

La Casita Mexicana, Bell, CA

- Answer food calls, take reservations, write food order tickets, verify food orders, and general stocking of dining area.
 - Dealing directly with customers in a fast-paced family restaurant, bringing food, drinks, answering questions and addressing need
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Education

General Education in progress, ASL East Los Angeles College

Monterrey Park, CA

HS Diploma, GPA: 3.5, Elizabeth Street Learning Center, 2012

Cudahy, CA

Bartenders Test

Score 34 / 35

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

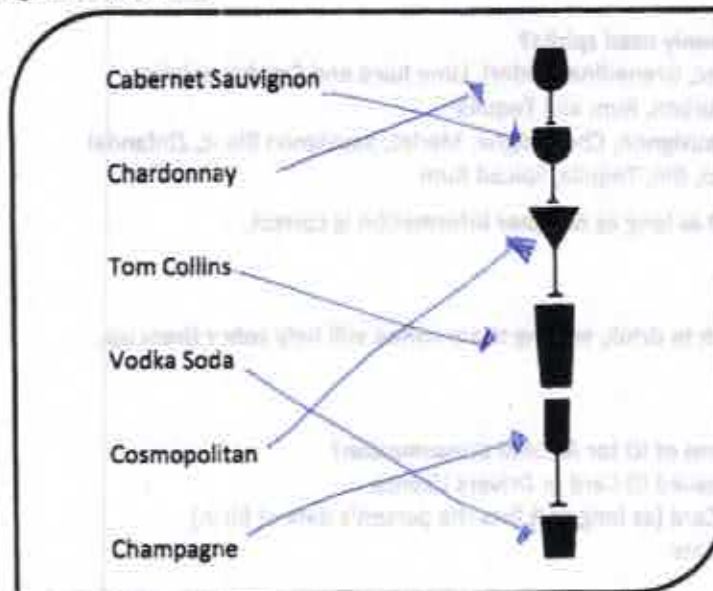
Vocabulary (9 points)

Match the word to its definition

- | | |
|------------------------|--|
| <u>C</u> "Straight Up" | <u>a</u>) Used to crush fruits and herbs for craft cocktail making |
| <u>F</u> Shaker Tin | <u>b</u>) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>I</u> "Neat" | <u>c</u>) To serve chilled liquor in a chilled stemmed cocktail glass with no ice |
| <u>a</u> Muddler | <u>d</u>) To pour 1/2 oz of a liquor on top |
| <u>B</u> Strainer | <u>e</u>) Used to measure the alcohol and mixer for a drink |
| <u>e</u> Jigger | <u>f</u>) Used to mix cocktails along with a pint glass and ice |
| <u>g</u> Bar Mat | <u>g</u>) Used on the bar top to gather spills |
| <u>d</u> "Float" | <u>h</u>) Requesting a separate glass of another drink |
| <u>H</u> "Back" | <u>i</u>) 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): Ju Blu ; Don Julio 1942 ; Clase Azul

What are the ingredients in a Manhattan? Whiskey, Sweet Vermouth, Bitters.

What are the ingredients in a Cosmopolitan? Vodka, lime, cranberry.

What are the ingredients in a Long Island Iced Tea? Vodka, gin, tequila, Rum, 3-sec, Sweet/ Sour, Cane

What makes a margarita a "Cadillac"? Gran marnier float

What is simple syrup? equal parts water & sugar

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

N/A

What should you do if you break a glass in the ice? Melt the ice, Remove glass, Restock

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

What does it mean when a customer orders their cocktail "dirty"? OLIVE Juice added.

What are the ingredients in a Margarita? tequila, lime juice, Sweet/Sour, Simple, 3-sec Salt-rim, lime wedge

Name RUDY HENDERSON

Servers Test

Score 26/35

Multiple Choice

74%

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

F Scullery

D Queen Mary

A Chaffing Dish

G French Passing

B Russian Service

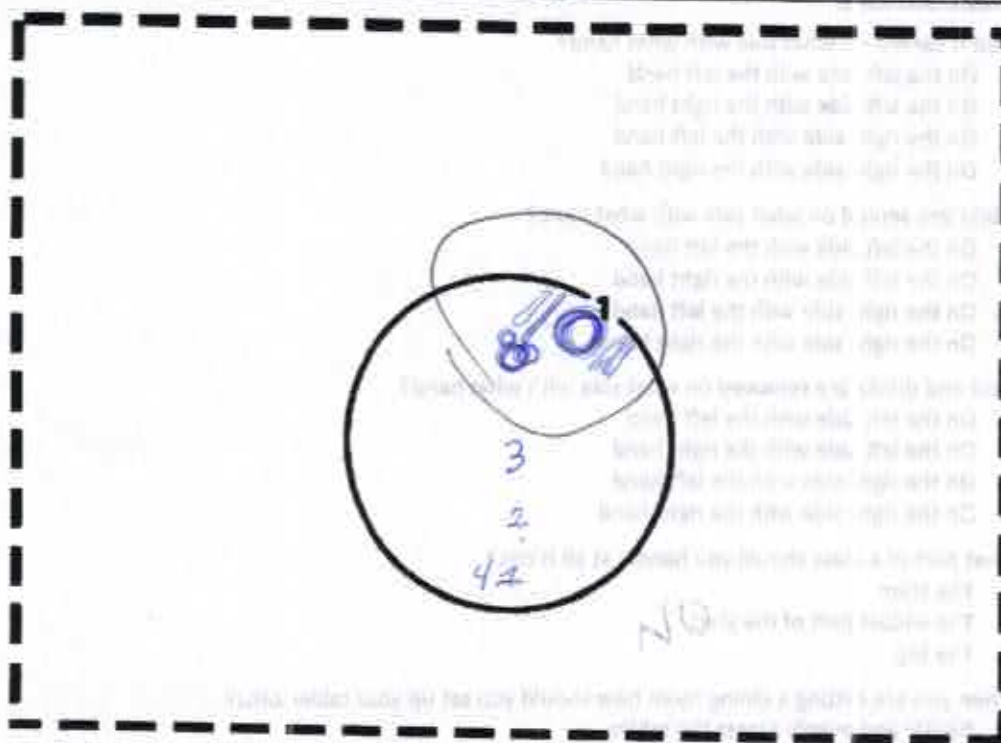
F Corkscrew

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 _____
Servers Test

Score 26/35



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 2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar caddy, milk/cream, Honey
- Synchronized service is when: Servers distribute food at same time
- What is generally indicated on the name placard other than the name? TYPE OF SERVICE / EVENT
- The Protein on a plate is typically served at what hour on the clock? 3
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
INFORM THE EVENT SUPERVISOR / notify kitchen.