

Jacqueline Recendez
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Education:

Graduated from the University of La Verne
Attended University of Texas at El Paso
From Aug. 2011 to May 2014
Bachelor in Art concentration in painting

Degree: BA

Bel Air High School

731 N. Yarbrough El Paso
TX, 79915

High School Diploma

Received: June 11th, 2011

Skills:

- Great communication skills/ Bilingual
- Dedicated employee
- Great at working as a team
- Quick learning capabilities
- Efficient and quick
- Bilingual, able to read, write, and speak English and Spanish
- Independent and responsible
- Great math and cashiering skills
- Great mixology and learning skills
- Great at handling situations that involve alcohol
- Great at working with people
- Fast

Experience:

Redwood Bar

316 W 2nd St., Los Angeles CA

Waitress

July 2016-Currently working

Waitress
Manager: Danni

(323) 571-0450

Job Duties: Being that there is only one server working per night, I learned so much about time management and creative ways to expand my skills and evolve as an employee effectively.

Argyle Events Staffing

137 N Larchmont Blvd., Los Angeles CA

Bar-back and waitress Feb. 2016-Sept. 2016
Manager: Sara (323) 462-8280
Job Duties: Expanded and grew as a waitress and bartender, I was exposed to a different community of special events and learned to adapt with the pace, the environment, and the people.

Big Wangs 801 S Grand Ave., Los Angeles CA
Waitress July 2015- Feb. 2016
Manager: Christian Barohama (213) 629-2449
Job Duties: Further evolved my serving skills and continued to grow as a server. Learned to run a big amount of tables at once. I learned to be even quicker than I was. I focused on upping my sales and at times my individual sales hit \$2,500. I learned to upsell not only drinks but also food. My job duties of course included side work before and after our shifts. Keeping our areas clean was a must and it also made work a lot smoother. We worked as a team just the way it should always be.

Dublin's 815 W 7th St., Los Angeles, CA
Waitress Jun. 2015-Nov. 2015
Manager: Kyle (626) 379-5104
Job Duties: I helped keep the restaurant/bar going by serving our guests. My job included constant practice of the usual service skills. For example, making sure the customers needs were met, handling a lot of tables at once and at times even the whole restaurant at once, I paid extra close attention to my customer's specific requests. After being a server and bartender I feel that every day is a learning experience, I like to focus on bettering the skills I already have and even without being behind the bar I pay close attention to the way drinks are made. I'm great at communicating with people and even with sticky situations I've learned to simply provide the best service possible to every single customer.

Loteria Grill 6627 Hollywood Blvd., Los Angeles, CA
Bartender and Waitress Sept. 2014- Apr. 2015
Owner: Jimmy Shaw (323) 465-2500
GM: Paul Arroyo (818) 536-1200
Job Duties: I learned to adapt to a completely new crowd of people as a bartender. I learned how to make a plethora of different extremely fresh margaritas; those were our specialty. Most of the time I was faced with bartending and serving the whole restaurant on my own, this helped me get a great feel of managing skills given that I was able to run a large portion of the restaurant both food and alcohol wise. My communication skills increased in so many ways because I was forced out of the comfort zone of being in my own state. In the end I discovered how to be an all around great bartender and server and also developed even better learning skills than the ones I had before.

Cincinnati Bar and Grill

Bartender and Waitress

Owner: George Diamos

1700 N. Zaragoza El Paso, TX

Feb. 2014- Sept. 2014

(915) 269-1125

Job Duties: I communicated and socialized with all kinds of costumers. I practiced all kinds of different drink making which required good amounts of memorizing. I learned to deal with difficult situations given that alcohol was involved 99% of the time. I served customers Food as well, which means I respected and attended all customers attentively. Practiced my cashiering skills both while bartending and waitressing. I got a lot of bartending experience that counts, by that I mean a packed super busy environment, which involves fast thinking, quick actions, and responsible drink and money handling skills.

Awards:

- Achieved Deans list two semesters in a row
- Awarded a Grant for good academics
- Received the Prices Creameries Scholarship

References:**Jessica Palmesiano**

Topsy Cow GM

(323) 217-6356

Danni Harrower

Manager @ Redwood Bar

(323) 371-0450

Kyle

Dublin's Manager

(626) 379-5104

Bartenders Test

Score / 35

23

Multiple Choice (6 points)

A 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

A 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

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

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

G Bar Mat

- g.) Used on the bar top to gather spills

D "Float"

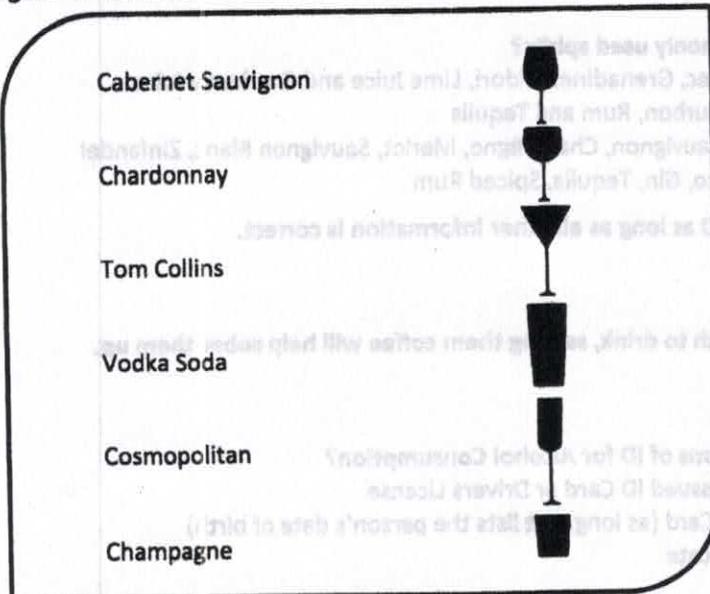
- h.) Requesting a separate glass of another drink

H "Back"

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

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):

HENDRICKS
CASAMIGOS

JOHNNY WALKER BLACK,

What are the ingredients in a Manhattan?

SWEET VERMOUTH, MARACHINO CHERRY,
BOURBON OF CHOICE

What are the ingredients in a Cosmopolitan?

WODKA, CRANBERRY JUICE, LIME

What are the ingredients in a Long Island Iced Tea?

WODKA, TEQUILA, LIM, TRIPLE SEC,
LEMONADE, COKE

What makes a margarita a "Cadillac"?

TOPPING IT WITH ORANGE LIQUOR & REPO

What is simple syrup?

SADD TEQUILA
WATER, SUGAR USUALLY BOILED

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

NO

What should you do if you break a glass in the ice?

BURN ALL THE ICE

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

NEVER

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

ADD OLIVE JUICE

What are the ingredients in a Margarita?

LIME, SIMPLE SYRUP OR AGAVE,
MARGARITA MIX, TEQUILA
SOMETIMES CAN ADD TRIPLE SEC