

Matt Raich

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Address

1845 Canyon Drive, Apt 8
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EDUCATION

Yale School of Drama

Master of Fine Arts
Acting, Class of 2015

New Haven, CT
May 2015

Lipscomb University

Bachelor of Arts

American Studies Major
Theater, English, and Political Science Minor
3.84 GPA, *magna cum laude*

Nashville, TN
Graduated May 2011

American Bar School

Los Angeles, CA
Fall 2016

PREVIOUS EMPLOYMENT

- Taste Chicago: Server
Serving Chicago themed dishes in a Chicago themed diner. August 2018-Present
- Shinola Detroit: Sales
Working selling American manufactured watches, leather goods, and lifestyle products. Oct 2016-Sept. 2018
- The Grove Concierge
Worked under the auspice of Caruso Affiliated assisting Grove visitors with Rewards points, parking validation, directions, and special events. Sept. 2016-Jan 2016
- El Chavo: Server
Worked as a Server until the restaurant's closing in Sept. 2016 May 2016-Sept 2016
- Ben Sherman: Sales
Worked in sales, floor presentations, inventory, scheduling, register and bookkeeping. Sept. 2015-Mar 2016
- Yale University Reunions: Bartender
Worked the 2015 Summer reunion season as a bartender; managed inventory, task designation, and bookkeeping. Summer 2015
- Fortunoff Video Archive: Archivist
Data entry; Manuscript to electronic re-formatting and editing of Holocaust testimonials Summer 2015

- Beinecke Library: Archives Summer 2013-2015
Worked in a variety of roles managing newspaper archives, re-shelving, entering collection data, and sorting collection materials.
- Yale Summer Cabaret: Company Member/ Bartender/ Server Summer 2014
Company member who also worked bar staff, box office, set installation, kitchen.
- Chatauqua Theater Festival Summer 2013
Company Member; Also worked providing tours and guest-leading lecture series.
- Yale Repertory Theater August 2012-May 2015
Worked concessions, box office, ushering, food running, and kitchen staff.
- Taco Mamacita Server May 2012-July 2012
- Doorstep Delivery Delivery Driver May 2012-July 2012
- Nashville Shakespeare Festival Company Member June 2011-Summer 2012
- ChaChah (Nashville Spanish Tapas Restaurant) Bartender/Waiter May 2010-Nov. 2010
- Houston's Restaurant Bartender April 2009-Aug 2009
- Office of Senator Bob Corker May 2009-Aug 2009
Worked as an intern in the Senator's Memphis office collecting news clips for State and Federal Offices, answering phone calls.

Bartenders Test

Score 35 / 35

Multiple Choice (6 points)

B

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

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 Z "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"

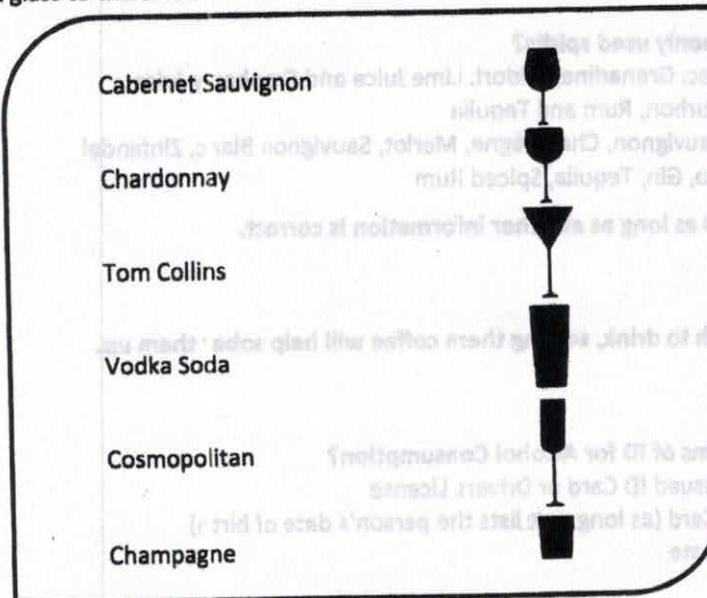
h.) Requesting a separate glass of another drink

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): Belvedere, MacCallan, Bobby's Gin

What are the ingredients in a Manhattan? Whiskey, Sweet Vermouth, Ice
Bourbon

What are the ingredients in a Cosmopolitan? Vodka, Cranberry Juice, Triple Sec, Ice

What are the ingredients in a Long Island Iced Tea? Vodka, Gin, Tequila, Rum, Sweet and Sour, Cola

What makes a margarita a "Cadillac"? Premium Tequila & Grand Marnier

What is simple syrup? Liquid Sweetener

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

No, grafting

What should you do if you break a glass in the ice? Completely empty the ice bin, drain, clean, replace

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

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

What are the ingredients in a Margarita? Tequila, Triple Sec, Sweet and Sour, Ice
Lime Garnish