

PAUL R. SUAREZ

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QUALIFICATIONS PROFILE

Detail-oriented, diligent server / bartender with a college education and broad experience working for a variety of clients in all food & beverage and event settings

SELECT SKILLS

- California Food Handler certified
- Professional demeanor
- Strong organization skills
- Self-starter
- Strong food, spirits, wine and wine pairings knowledge
- Fine dining / Banquet service
- High-volume dining
- Buffet line service / maintenance
- Team player

SELECT WORK HISTORIES

2017 to present: Significant event staffing agency bartender, server and busser assignments. Representative events / clients include:

- Wolfgang Puck Special Events
- Patina Catering
- Emmy Awards
- Golden Globe Awards
- Fox Studios
- Universal Studios
- Paramount Pictures
- Sony Pictures Entertainment
- Walt Disney Studios
- USC Galen Center
- UCLA Dining Services
- UCLA Catering
- Renee & Meyer Luskin Conference Center
- Intercontinental Hotel
- Sodexo
- Aramark
- Levy Restaurants
- Los Angeles Convention Center
- Shrine Auditorium
- Santa Catalina Island Company
- Kitchen For Exploring Foods
- Long Beach Memorial Hospital
- Cedars-Sinai Hospital
- Guckenheimer
- O'Melveny & Myers
- Four Seasons Hotel Beverly Hills
- Mr. C Hotel
- Various events at private homes

1996 to present: Legal assistant/secretary and word processor working through temporary agencies

EDUCATION

B.S., Film & Television Studies - The University of Texas at Austin

Multiple Choice

D 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
 (DEPENDS ON
 CLIENT/EVENT.)

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

B 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 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

D Scullery

E Queen Mary

A Chaffing Dish

B French Passing

C 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)

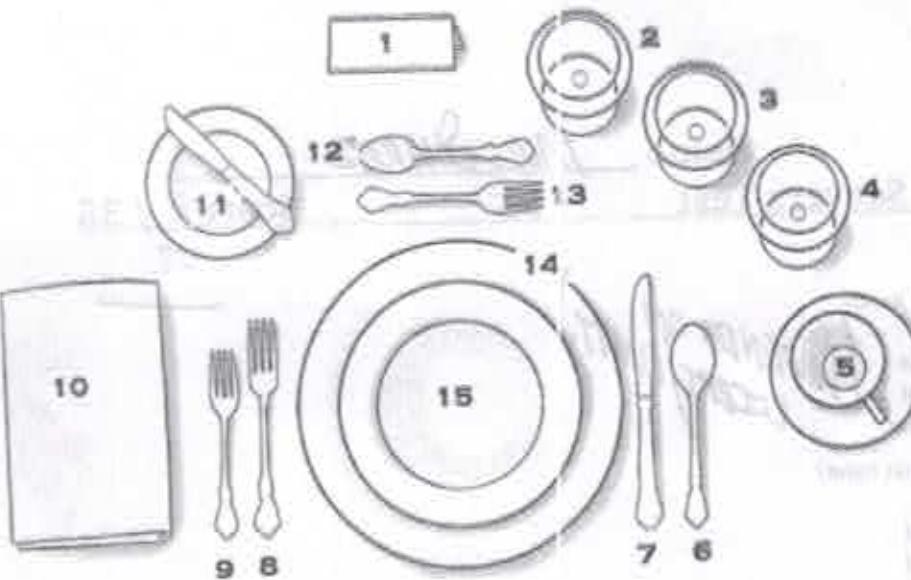
C. Used to hold a large tray on the dining floor

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



Score / 35

Match the Number to the
Correct Vocabulary

8	Dinner Fork
5	Tea or Coffee Cup and Saucer
11	Dinner Knife
2	Wine Glass (Red)
9	Salad Fork
14	Service Plate
3	Wine Glass (White)

10	Napkin
11	Bread Place and Knife
12	Name Place Card
12	Teaspoon
13	Dessert Fork
6	Soup Spoon
15	Salad Place
14	Water Glass

Fill in the Blank

1. The utensils are placed 11/ B DEPENDS ON CLIENT/ EVENT. inch(es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? SWEETENERS AND CREAMER(S)
3. Synchronized service is when: ALL GUESTS ARE SERVED SIMULTANEOUSLY.
4. What is generally indicated on the name placard other than the name? TITLE
5. The Protein on a plate is typically served at what hour on the clock? SIX
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? NOTIFY CAPTAIN; LET GUEST KNOW YOU WILL CHECK ON AVAILABILITY.

Bartenders Test

Score / 35

Multiple Choice (6 points)

C 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

A 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

-10
B3.1.

Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

a.) Used to crush fruits and herbs for craft cocktail making

F 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"

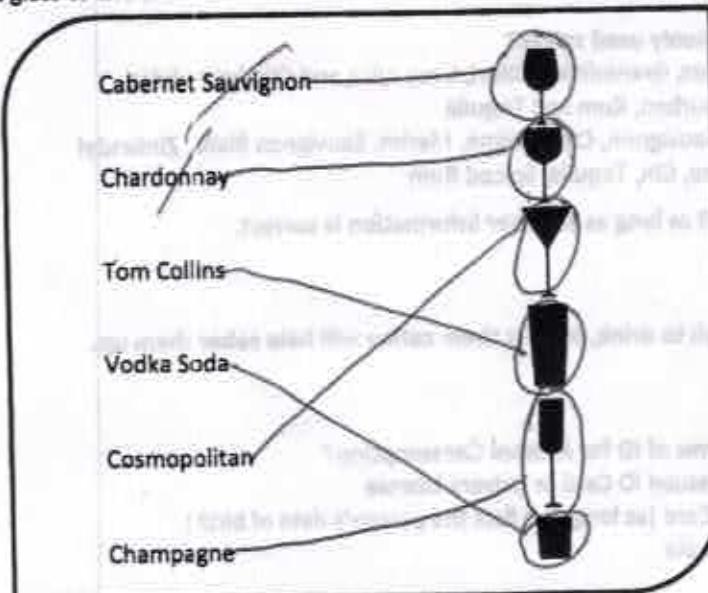
i.) Means to serve spirit room temperature in a rocks glass with no ice

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):

CROWN ROYAL, PATRON, GREY GOOSE

What are the ingredients in a Manhattan?

BOURBON, SWEET BETERS, VERMOUTH

What are the ingredients in a Cosmopolitan?

VODKA, CRANBERRY & LIME JUICE

What are the ingredients in a Long Island Iced Tea?

RUM, TEQUILA, SPLASH OF COKE

What makes a margarita a "Cadillac"?

TOP SHELF TEQUILA, POSSIBLY COINTREAU JUICE, OF LIME JUICE

What is simple syrup?

SUGAR AND WATER

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

YES; MARRYING

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

DISPOSE OF THAT ICE ENTIRELY

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

IT IS NOT

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

ADD OLIVE JUICE,

What are the ingredients in a Margarita?

TEQUILA, LIME JUICE / ROSES