

# BRANDY MCGINNIS

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## Objective

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To obtain a part-time or full-time bartending position utilizing exceptional communication skills, bartending knowledge, and attention to detail, with the goal of providing excellent guest service.

## Relevant Experience

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| <b>Bartender</b><br><b>DLS Events</b> — Los Angeles, CA  | Oct 2018 to Current  |
| <ul style="list-style-type: none"><li>• Served beer and cocktails including margaritas in high-volume environments</li><li>• Upheld city, county, and state liquor laws in a friendly, positive manner</li><li>• Used iPad POS to complete purchase transactions, taking both cash and credit cards</li></ul>  |                      |
| <b>Bartender</b><br><b>Activated Events</b> — Orange County, CA  | Oct 2018 to Current  |
| <ul style="list-style-type: none"><li>• Served beer, wine, shots, and cocktails including vodka, rum, whiskey, bourbon, tequila, and Fireball in high-volume environments</li><li>• Upheld city, county, and state liquor laws in a friendly, positive manner</li><li>• Operated an iPad POS, taking cash and credit cards. Manually entered credit card data when unreadable by the card scanner. Often took both cash and credit card for the same purchase.</li></ul> |                      |
| <b>Bartender/Server</b><br><b>24 Carrots</b> — Costa Mesa, CA  | Aug 2018 to Current  |
| <ul style="list-style-type: none"><li>• Provided friendly and courteous guest service</li></ul>  |                      |
| <b>Waitress</b><br><b>Country Cove</b> — Reedsville, WI  | Sep 1989 to Jun 1991 |
| <ul style="list-style-type: none"><li>• Quickly worked my way up from an entry-level dishwasher position</li><li>• Provided friendly and courteous guest service</li><li>• Set up and broke down Sunday buffet, utilizing best practices in food safety</li></ul>  |                      |

## Education and Training

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| <b>Certificate of Achievement, ServSafe® California Food Handler Assessment</b><br>National Restaurant Association — Chicago, IL<br>Certificate Number 3542458         | 2018 |
| <b>ServSafe® Alcohol Certificate, ServSafe® Responsible Alcohol Service Program</b><br>National Restaurant Association — Chicago, IL<br>ID# 16071015<br>Card# 16817608 | 2018 |
| <b>Certification in Mixology, Bartending</b><br>ABC Bartending School — Los Alamitos, CA   | 2018 |
| <b>Bachelor of Science, Applied Mathematics</b><br>University of Wisconsin-Stout — Menomonie, WI<br>Magna Cum Laude  | 1996 |
| <b>High School Diploma</b><br>Reedsville High School — Reedsville, WI<br>Valedictorian   | 1991 |



**Multiple Choice (6 points)**

- b 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
- 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

-3  
91%

**Vocabulary (9 points)**

Match the word to its definition

C "Straight Up"

f Shaker Tin

i "Neat"

a Muddier

b Strainer

e Jigger

g Bar Mat

d "Float"

h "Back"

a Used to crush fruits and herbs for craft cocktail making

b Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

c To serve chilled liquor in a chilled stemmed cocktail glass with no ice

d To pour 1/2 oz of a liquor on top

e Used to measure the alcohol and mixer for a drink

f Used to mix cocktails along with a pint glass and ice

g Used on the bar top to gather spills

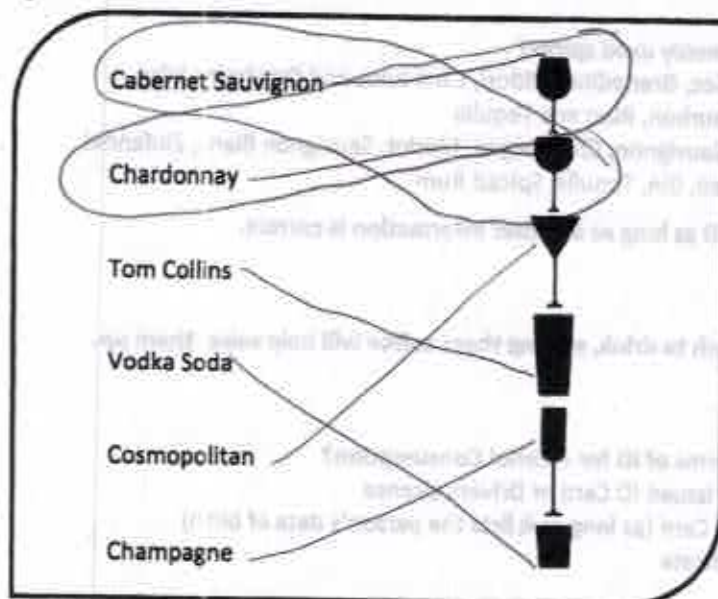
h Requesting a separate glass of another drink

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): Grey Goose, Belvedere, Ketelone

What are the ingredients in a Manhattan? sweet vermouth, whiskey, ice

What are the ingredients in a Cosmopolitan? vodka, triple sec, cranberry juice, lime juice, <sup>lime</sup> garnish

What are the ingredients in a Long Island Iced Tea? vodka, gin, rum, triple sec, sour, coke

What makes a margarita a "Cadillac"? float of Grand Marnier

What is simple syrup? sugar in liquid form

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

~~yes~~ no

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

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

What does it mean when a customer orders their cocktail "dirty"? <sup>jarred</sup> olive juice added

What are the ingredients in a Margarita? tequila, triple sec, sour, lime juice, lime garnish