

BRANDY MCGINNIS

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Objective

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

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

Education and Training

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

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"

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

l "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

b "Back"

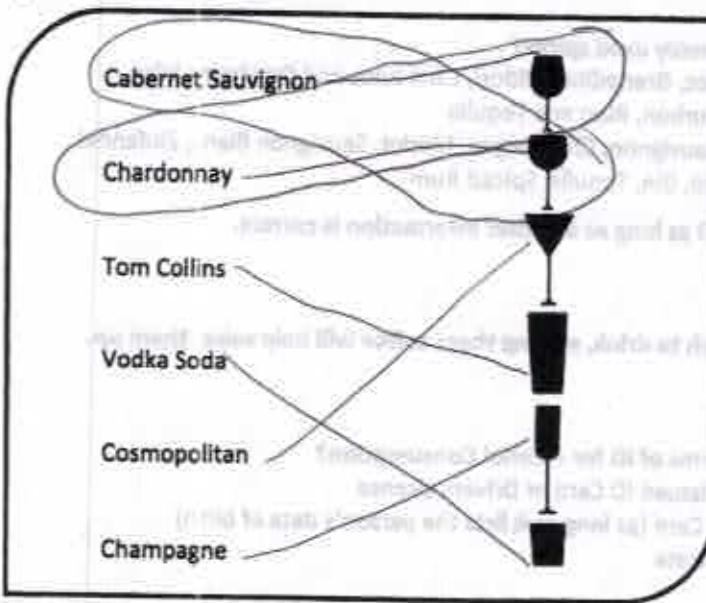
i.) Means to serve spirit room temperature in a rocks glass with no ice

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): Grey Goose, Belvedere, Ketel One

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

What are the ingredients in a Cosmopolitan? odka, triple sec, cranberry, lime juice, juice, lime

What are the ingredients in a Long Island Iced Tea? odka, 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)

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"? olive juice added

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