

# Eric Lopez

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## Profile

Passionate, educated and skilled professional with 15+ years of experience. Knowledgeable in classic and contemporary cocktails. Able to multitask and handle high paced environments also work with little supervision. Dedicated to customer service and providing the best experience for guest.

## Experience

### **Bartender, PRG - Tortilla Jo's/ Naples Restaurant, Disney – Apr. 2017 - Present**

Began in Tortilla Jo's, a mexican themed restaurant specializing in margaritas and a vast tequila selection. Transferred to Naples to be part of the new bar team after renovations serving specialty craft cocktails.

### **Consultant, La Hausteca, Buena Park – May, 2016 - Jul, 2016**

Consulted on all aspects of the beverage operations from glassware and product selection to assisting with POS programming. Interviewed and hired staff. Liasioned with ABC to assure compliance with issued license.

### **Bartender, Maria's Italian Kitchen L.A. County Fair – 2015-2017**

Seasonal bartender for annual fair event. Set up and serve at a mobile bar. Responsible for cash handling and prompt guest service.

### **Bartender, Vintage Cafe, Whittier – Feb, 2015 - May, 2016**

Head bartender for a French style restaurant. Responsible for inventory, cash handling and scheduling. Managed social media accounts and reservations.

### **Bartender, Haven Gastropub, Oldtown Orange – Aug, 2015 - Jun, 2016**

Bartending in a fast paced craft cocktail bar with 14 tap handles that rotated daily. Opening bartender responsible for cash handling, service well, prepping syrups and infusions.

### **Bartender, La Pescadora, Whittier – Sep, 2014 - Mar, 2016**

Bartender for a local Mexican restaurant with craft cocktails and specialty margaritas. Responsible for cash handling, service well, stocking, cleaning and serving a small amount of tables.

## Education

Brooks College, Long Beach, CA. – Associates, Graphic Design, 1999  
Bar Smarts Advanced - 2013  
Camp Runamok Alumni - 2018

## Skills

Inventory, ordering, Flair Bartending, multitasking, knowledge of classic cocktails. Experience with Micros, Aloha, One Touch and VenTouch POS.

**References**

April Gallegos - Owner, La Pescadora - (626) 825-9559  
Mark Kammer - Ex-Co worker, (562) 313-3802  
Liz Belloso - Ex-GM, La Hauesteca. (323) 791-7349

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

100%

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"

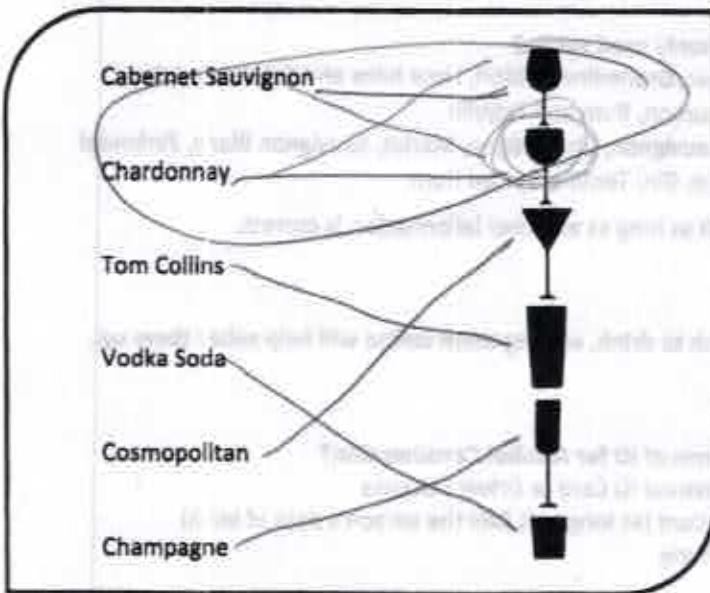
i.) Means to serve spirit room temperature in a rocks glass with no ice

**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): Belvedere, Mcallan, Hennessy, Pappy

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

What are the ingredients in a Cosmopolitan? Vodka, Triple Sec, Lime Juice, Simple Syrup, Cranberry

What are the ingredients in a Long Island Iced Tea? Vodka, Rum, Gin, Triple Sec, Tequila, Sour mix, Cola

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

What is simple syrup? a 1 to 1 ratio of sugar and water to create a sweet syrup

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

No, Mixing

What should you do if you break a glass in the ice? Bury all the ice, wipe down, remove glass, fill out claim

When is it OK to have an alcoholic beverage while working? No

What does it mean when a customer orders their cocktail "dirty"? Refers to adding lime juice

What are the ingredients in a Margarita? Tequila, Triple Sec, Lime Juice, Simple Syrup, ice