

Brandon Baugham

Leadership, Passion, Loyalty

Los Angeles, CA

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Extremely quick and accurate. Decently knowledgeable at sports and understands the psychology of the restaurant ensuring all guest are taken care of

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Lead Bartender/Bar Manager

Opera Bar and Lounge - Washington, DC

June 2018 to Present

Bartender

The Park at 14th Nightclub - Washington, DC

April 2015 to March 2016

Bartender, Chef's Assistant, Certified Trainer

The Howard Theater - Washington, DC

August 2013 to March 2015

Expo, Waiter, Cook, TOGO

Outback Steakhouse - Oxon Hill, MD

February 2011 to May 2013

Education

Restaurant Management

Prince George's Community College - Largo, MD

2012 to 2013

High School Diploma in Military

Prince Georges Community College - Largo, MD

2011 to 2012

Skills

Manager, Bartender, Cooking, Waiter, Barback

-2

33

94%

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

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 "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"

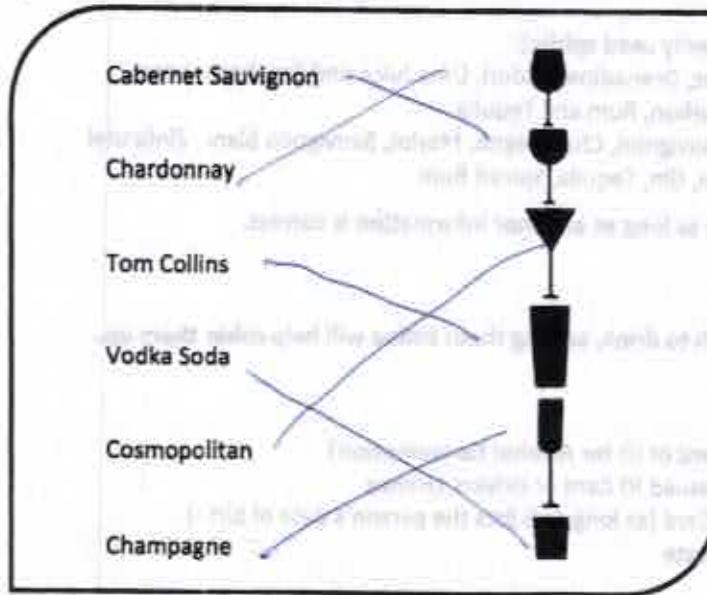
i.) Means to serve spirit room temperature in a rocks glass with no ice

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): Patron, ~~Heublein~~ Avion, Malibu Mark

What are the ingredients in a Manhattan? Whiskey, bitters, sweet vermouth

What are the ingredients in a Cosmopolitan? Vodka, cran, lime juice

What are the ingredients in a Long Island Iced Tea? Vodka, rum, gin, triple, tequila, sour mix

What makes a margarita a "Cadillac"? grenadine, top shelf

What is simple syrup? Sugar water (Hot)

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

1+

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

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

What are the ingredients in a Margarita? Sweet & sour, tequila, triple sec