

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

Bartenders Test

Score / 35

Multiple Choice (6 points)

- C 1) Carbonation _____ the rate of intoxication.
- Slows down
 - b Speeds up
 - Does nothing to
- B 2) What are the six most commonly used spirits?
- Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
 - b Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
 - Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
 - Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum
- B 3) You can accept an expired ID as long as all other information is correct.
- True
 - b False
- B 4) If someone has had too much to drink, serving them coffee will help sober them up.
- True
 - b False
- D 5) What are the acceptable forms of ID for Alcohol Consumption?
- 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)
 - School ID or Birth Certificate
 - d A & B
 - 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
 - False

-2
33
94%

Vocabulary (9 points)

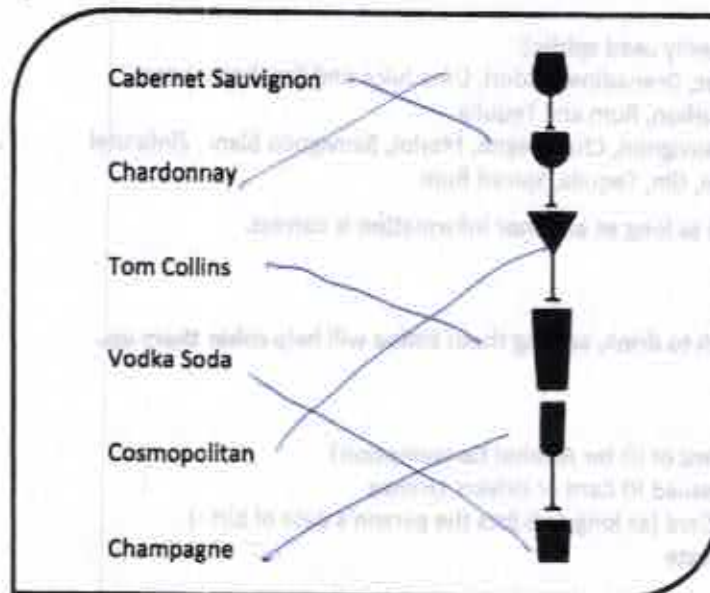
Match the word to its definition

- C "Straight Up"
- F Shaker Tin
- I "Neat"
- A Muddler
- B Strainer
- J 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): patron, ~~Academy~~ Avion, Matros 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, trip, tequila, sugar, coke

What makes a margarita a "Cadillac"? gran marnier, 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? Warn 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, trip sec