

1442 W. Sunset Blvd
Los Angeles, CA 90026

Cell: 682.582.0646
Email: jamesbdewittiii@gmail.com

James DeWitt III

Profile

7 years in the restaurant industry with an emphasis in fine dining, and a focus on leadership and training.

- Success in cultivating a positive environment and establishing relationships with customers and co-workers.
- The ability to adapt in diverse situations and work in a fast pace environment, while maintaining exuberant service.

Experience Feb 2016- Aug 2016 Barcelona Wine Bar Atlanta, GA
● Bartender/Trainer

- Helped establish the 8th Barcelona Wine Bar from the ground up.
- Creating handcrafted cocktails using the finest ingredients.
- Training wait-staff in recipe knowledge for a high volume service bar.
- Above all, we strive to build an energy people will remember on their next outing, differentiating ourselves from other late night bars.

 Sep 2012- Feb 2016 Sake Cafe Uptown New Orleans, LA
Bartender/Trainer

- Maintained liquor, wine, and beer order on a weekly basis.
- Provided excellent customer service in a high volume restaurant, while preparing cocktail orders for the entire house.
- Responsible to maintaining cash flow, house drops, and server checkout towards the end of the night.

 Aug 2010- Sep 2012 Pappadeaux Seafood Richardson, TX
Server/Trainer

- Primarily focused on customer presentation and high volume sales, while managing proper section leadership.
- Aided in training new employees for the company's standards of superior service.
- Driven towards up-sale of featured cocktails and chef specialties.

Bartenders Test

Score / 35

Multiple Choice (6 points)

C 1) Carbonation _____ the rate of intoxication.
 a) Slows down
 b) Speeds up
 c) Does nothing to

C 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

A 4) If someone has had too much to drink, serving them coffee will help sober them up.
 a) True
 b) False

A 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

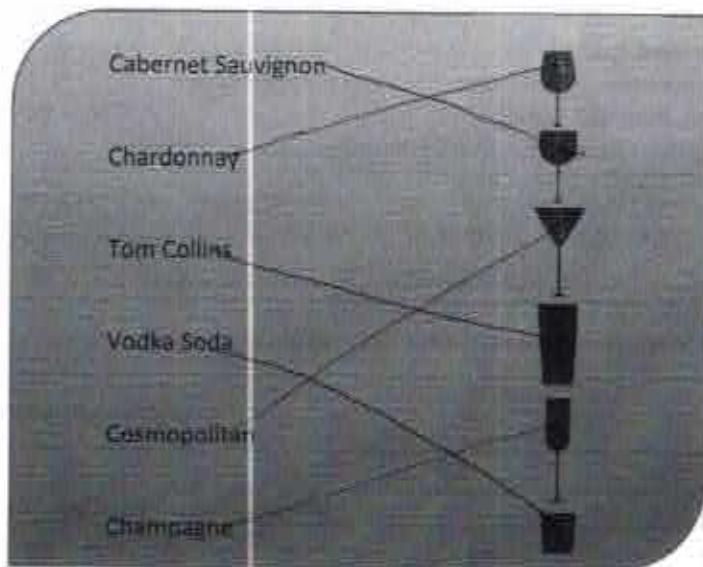
H "Back"

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

4
89%

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): Bacardi, Seagram, Whistle Pig, Patron

What are the ingredients in a Manhattan? 1 oz Sweet Vermouth, 2 oz Bourbon, 2 dashes bitters,

What are the ingredients in a Cosmopolitan? 1 1/2 oz Vodka, 3/4 oz triple sec, 1 1/2 oz lime juice, splash cranberry juice

What are the ingredients in a Long Island Iced Tea? 1 1/2 oz Vodka, 1 1/2 oz Gin, 1 1/2 oz Tequila, 1 1/2 oz Rum, 1 1/2 oz Triple Sec, 1 1/2 oz Coke

What makes a margarita a "Cadillac"? Guan Margarita floater (or a high end orange liqueur)

What is simple syrup? Sugar + Hot water

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

Mixing

What should you do if you break a glass in the ice? Melt down and find the glass.

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

What does it mean when a customer orders their cocktail "dirty"? Lots of lime juice.

What are the ingredients in a Margarita? 1 1/2 oz tequila, 1/2 oz agave, 3/4 oz triple, 1 oz lime juice

Multiple Choice

- 1) Food is served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand
- 2) Drinks are served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand
- 3) Food and drinks are removed on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand
- 4) What part of a glass should you handle at all times?
 a) The stem
 b) The widest part of the glass
 c) The top
- 5) When you are setting a dining room how should you set up your tablecloths?
 a) Neatly and evenly across the tables
 b) The creases should all be going in the same directions
 c) The chairs should be centered and gently touching the table cloth
 d) All of the above
- 6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince the guests to eat what you brought them
 d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

16
 83%

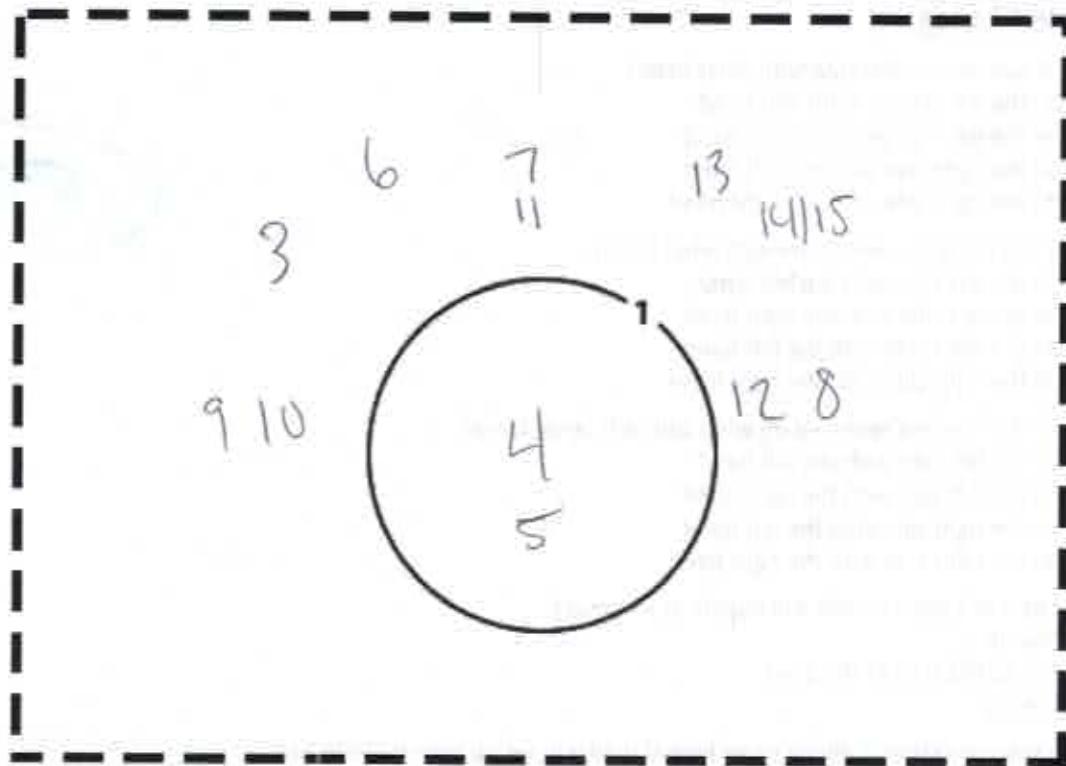
Match the Correct Vocabulary

<u>D</u> Scullery	A. Metal buffet device used to keep food warm by heating it over warmed water
<u>G</u> Queen Mary	B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
<u>A</u> Chaffing Dish	C. Used to hold a large tray on the dining floor
<u>E</u> French Passing	D. Area for dirty dishware and glasses
<u>B</u> Russian Service	E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
<u>F</u> Corkscrew	F. Used to open bottles of wine
<u>C</u> Tray Jack	G. Style of dining in which the courses come out one at a time

Name _____

Servers Test

Score / 35



Draw a formal place setting containing all of the following:

1. Service Plate	7. Teaspoon	13. Water Glass
2. Salad Plate	8. Soup Spoon	14. Red Wine Glass
3. Bread Plate & Knife	9. Salad Fork	15. White Wine Glass
4. Napkin	10. Dinner Fork	
5. Name Place Card	11. Dessert Fork	
6. Tea/Coffee Cup & Saucer	12. Dinner Knife	

Fill in the Blank

1. The utensils are placed _____ inch(es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? _____
3. Synchronized service is when: _____
4. What is generally indicated on the name placard other than the name? _____
5. The Protein on a plate is typically served at what hour on the clock? _____
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Take note, talk to team lead / manager / chef.