

Tyrisha Edwards

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OBJECTIVE

To obtain a position that will enable me to use my strong communication, organizational, and customer service background along with my ability to work well with people.

QUALIFICATIONS

- Proficient with Microsoft Office programs (Excel, PowerPoint, Word)
- Demonstrated ability to work well with others and communicate effectively with a variety of people.
- Fast, accurate, and hands on learner.

WORK EXPERIENCE

Nordstrom 11/2018-01/2019

Logistics Lead

- Doing paperwork for items that are low in stock
- Unload truck with new items and be sure to get them to there station before end of shift
- Pre-package all online purchases and be sure that they are ready to be shipped out before mail clerks arrive

Barney's New York- 02/2018-10/2018

Women's Beauty Sales Manager

- Meet sales goal everyday
- Greet every guest ,up sell credit cards
- Stock every item as needed

Continental Kitchen- 09/2017-08/2018

Server

- Bussing Tables
- Ringing up customers
- Make sure each guest is satisfied with orders

Universal Studios - 03/2017-10/2017

Cashier

- Helping guest checkout food

- Guild guest with directions

G2 Secure Staff - 09/2016 - 06/2017

TSA Passenger Assistant

- Greeting customers
- Assisting Passengers to move adequately through TSA
- Ensuring passengers have correct items in luggage

Old Navy- 2014 – 09/2016

Cashier

- Assisting customers with check out
- Maintaining store merchandise and displays
- Greeting customers upon arrival and exit

Levy Restaurants- 04/2016 – Present

Bartender / Server Lead

- Greet customers entering establishment
- Counts money in cash drawers at the beginning of shifts to ensure that amounts are correct and that there is adequate change.
- In charge of doing all inventory counts before and after shifts
- Managing the amount of cocktails that are being served to high end clientail
- Work Events at Staples Center, Dodger Stadium, and Stub Hub Center

Pump It Up 06/2016- 09-2016

Jumper Associate

- Assisting children in jumper room
- Assisting customers during parties

Trash for Teaching- 12/2014 – 06/2015

Support Staff

- Unload and stock materials
- Maintain a clean and safe environment
- Keep inventory items fully stocked for customers
- Adequately handle all cash and credit card transactions

Barack Obama Charter School – Summer 2014

Student Worker

- Cleaned classrooms and bathrooms as assigned

- Maintained cleanliness of campus
- Assisted in the moving of classrooms

EDUCATION

- **El Camino College- Fall 2014- Present**
Intended Major: Biology
- **George Washington Prep High School**
Diploma

Bartenders Test

Score 30 / 35

Multiple Choice (6 points)

- A 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

-5
86%

Vocabulary (9 points)

Match the word to its definition

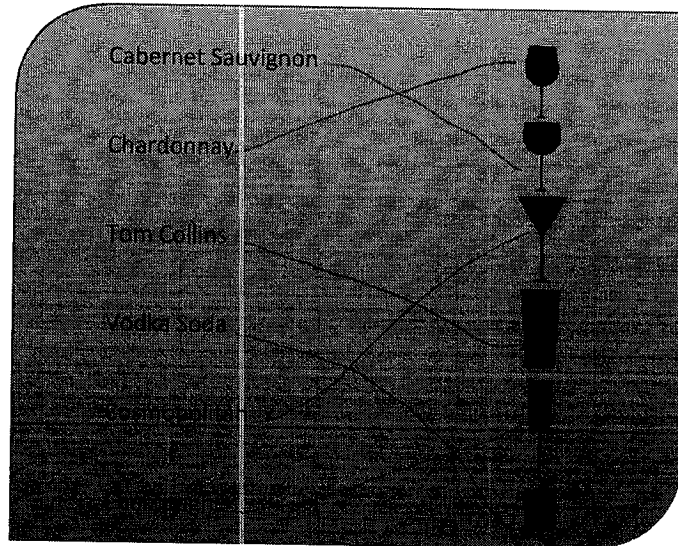
- | | |
|------------------------|--|
| <u>H</u> "Straight Up" | a.) Used to crush fruits and herbs for craft cocktail making |
| <u>F</u> Shaker Tin | b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>I</u> "Neat" | c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice |
| <u>A</u> Muddler | d.) To pour 1/2 oz of a liquor on top |
| <u>B</u> Strainer | e.) Used to measure the alcohol and mixer for a drink |
| <u>E</u> Jigger | f.) Used to mix cocktails along with a pint glass and ice |
| <u>G</u> Bar Mat | g.) Used on the bar top to gather spills |
| <u>D</u> "Float" | h.) Requesting a separate glass of another drink |
| <u>C</u> "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): Vodka (Grey Goose), Patron (tequila),

What are the ingredients in a Manhattan? Whiskey, Sweet Vermouth, Cherry,

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

What are the ingredients in a Long Island Iced Tea? Tequila, vodka, rum, gin, triple sec, sweet & sour splash cola

What makes a margarita a "Cadillac"? 1/2 oz of grand marnier

What is simple syrup? Sweener

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

marrying bottles

What should you do if you break a glass in the ice? clean ice out and refill with fresh ice / use another one

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

What does it mean when a customer orders their cocktail "dirty"? Slightly change color / taste

What are the ingredients in a Margarita? Tequila, lime juice, sweet & sour,

Multiple Choice

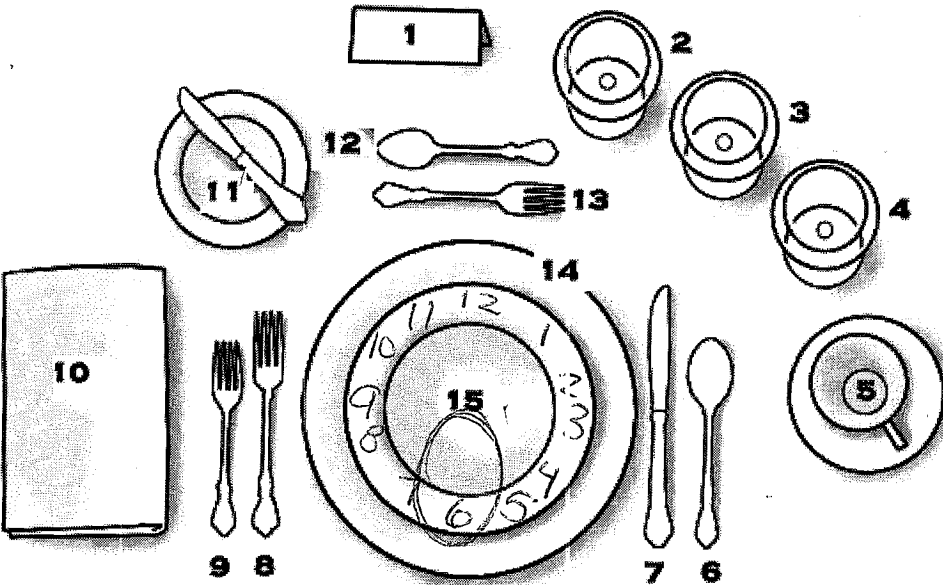
-8

77%

- B 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
- D 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
- B 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
- A 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
- D 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
- D 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 dining 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

Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>C</u> Queen Mary | <u>B</u> 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 | <u>C</u> Used to hold a large tray on the dining floor |
| <u>G</u> French Passing | <u>D</u> Area for dirty dishware and glasses |
| <u>B</u> Russian Service | <u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>F</u> Used to open bottles of wine |
| <u>E</u> Tray Jack | <u>G</u> Style of dining in which the courses come out one at a time |



Score / 35

Match the Number to the Correct Vocabulary

- 8 Dinner Fork
- 5 Tea or Coffee Cup and Saucer
- 7 Dinner Knife
- 3 Wine Glass (Red)
- 9 Salad Fork
- 14 Service Plate
- 4 Wine Glass (White)

- 10 Napkin
- 11 Bread Plate and Knife
- 1 Name Place Card
- 12 Teaspoon
- 13 Dessert Fork
- 6 Soup Spoon
- 15 Salad Plate
- 2 Water Glass

Fill in the Blank

1. The utensils are placed 12 inches inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar and creamer
3. Synchronized service is when: Serving all @ once
4. What is generally indicated on the name placard other than the name? table / entree
5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Notify Someone