

JAMIE HOWARD JUNG

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EDUCATION

Certificate (MFA-Equivalent Three Year Conservatory Program)

The Stella Adler Studio of Acting, 31 West 27th Street, New York, NY 10001

Bachelor of Arts, Drama

Queen Mary College, University of London, Mile End Road, London, England E1 4NS

PROFESSIONAL EXPERIENCE

Food & Alcohol Server

Nov 2016-Present

- Serving formal dinners alongside Wolfgang Puck Catering at the Ray Dolby Ballroom, Kensington Catering at the Television Academy, Patina Catering at the L.A. Convention Center for the Grammy Awards afterparty, the Beverly Hilton's catering staff during the Golden Globes, in addition to other companies during other special events.
- Calling and running buffets and bussing common areas for special events. Such events include private weddings in the Los Angeles area and awards ceremonies' after parties for such ceremonies as the Academy Awards and Kids' Choice Awards.
- Washing and pulling dishes and utensils at a variety of cafeterias in the Los Angeles area. Such cafeterias include Café 1919 at the Huntington Library and a number of dining halls at UCLA.

Temporary Office Worker

Nov 2013-Aug 2016

- Activating new partners and addressing partners' questions and concerns while based at the New York City headquarters of the transportation network company Uber.
- Selling coffee machines at Nespresso's flagship store on Madison Avenue, as well as filing new employee paperwork at the company's headquarters.
- Facilitating the launch of special promotional events including Super Bowl Boulevard.
- Proctoring for Fordham University's Law School.

Marketing Assistant

Feb-Apr 2014

- Building the Marketing Plan for Fordham University's Institute of American Language & Culture FY 2015.
- Strategizing and implementing said strategy to most effectively promote the Institute across social media. Redesigning the department's webpage elements and subpages. Reevaluating and restructuring the way the department used the Internet marketing tools ReachLocal and Constant Contact.
- Designing grass-roots initiatives where the dissemination of information in the form of postcards, catalogs, manned tables, conferences, etc. would cost little to our department

but would serve to promote our department across the campus and to the surrounding community.

Nonprofit Development Director

Jul 2012-May 2013

- Developing and marketing a modern dance company featuring disabled dancers to schools, disability organizations, dance presenters, and the general public. Contacting potential partnering organizations with the aim of having the company perform at functions or festivals and/or achieving a sponsorship for grant writing purposes.
- Maintaining the company website and web presence including: managing Facebook, Twitter, YouTube, and Vimeo accounts in addition to the company's MailChimp account.
- Excerpting photos and videos to publish to Vimeo, YouTube, and the company website in support of grants and for general marketing & partnering purposes. Creating promotional media using Final Cut Pro and Adobe Photoshop.

Bartenders Test

Score 32 / 35

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

91%

Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

F Shaker Tin

I "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

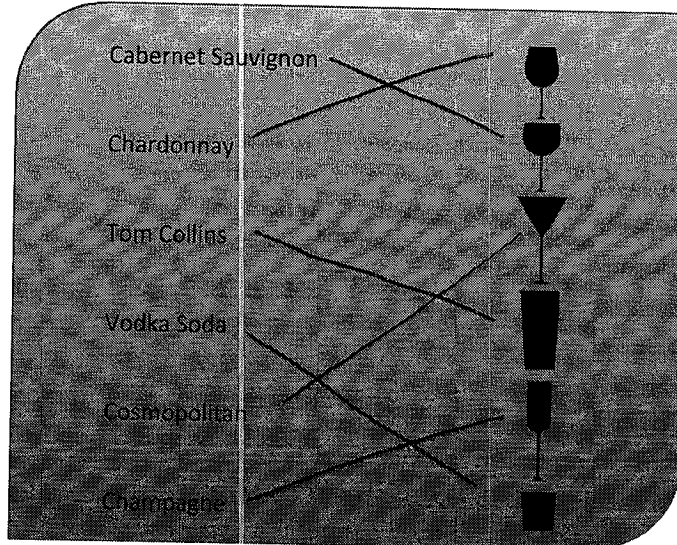
D "Float"

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 ½ 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



-3

Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): Bullet, Sapphire,

What are the ingredients in a Manhattan? Rye whisky, sweet vermouth

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

What are the ingredients in a Long Island Iced Tea? Vodka, gin, triple sec, lemon juice

What makes a margarita a "Cadillac"? -1

What is simple syrup? 1/2 water 1/2 sugar solution

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

No -1 marrying

What should you do if you break a glass in the ice? Burn all ice & replace with new

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

What does it mean when a customer orders their cocktail "dirty"? Add olive brine

What are the ingredients in a Margarita? Tequila, cointreau, lime juice

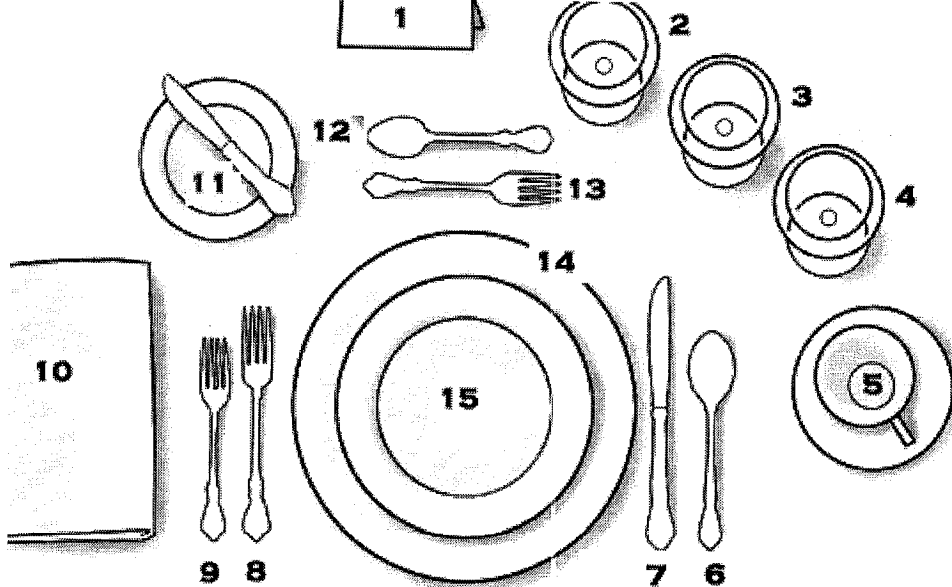
Multiple Choice

93%
14.5

- A 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
- D 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 | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</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>G</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 |



Score / 35

Match the Number to the Correct Vocabulary

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

Fill in the Blank

- The utensils are placed 1 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Dessert
- Synchronized service is when: plates are dropped for an entire table at one time
- What is generally indicated on the name placard other than the name? Dietary Request
- 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? Tell chef