

4/10/11 Ham

Jocelyn J. O'Neal

1821 Mercer Ave 1 apt, College Park GA 30337

Cell: 404-604-4271

ashajocforever@gmail.com

Summary I am capable of ensuring that all guest, Vendors, and cliental have a memorable, satisfying and professional experience in all encounters big or small. I coordinate and execute great customer service, professionalism and knowledge of the food and beverage policy and procedures in the hospitality filed.

PROFESSIONAL EXPERIENCE

Super Bowl Direct TV Consret

February 3,2019

- **VIP bartender**

Club Veloure

September 28,2018

- **Lead bartender**
- **Server trainer**

Jamerican bar and lounge

September 3,2018-November 3,2018

- **Bartender**

Jack Daniels brand ambassador

September 3, 2018

- **Bartend**
- **Host**
- **Cocktail waiters**

The Williams Carter Company

June, 2015-July, 2018

Merchandising Assistant, Atlanta, Georgia

- shipping and receiving
- Inventory of all product in the studio
- Organizing and insuring that a jobs have the right product

Suite Lounge

January 2016-january 2017

- **Guest manager**

Bartenders Test

Score 29 / 35

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

5/6

14/15

9/9

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

Name: Jaclyn Chel

Date: 4/10/19

Buffet Service Test

9/10

Multiple Choice:

1. The first thing a client is going to notice about you is:
A. How much you went through to get there
B. How far you had to park
C. What you look like when you report for duty
✓ D. How Punctual you are
E. A&B only
✓ F. C&D only
G. All of the above
2. BEO stands for:
✓ A. Banquet Efficiency Order
B. Better Events Organization
✓ C. Banquet Event Order
D. Best Ever Odor
E. None of the above
3. Once your chaffing dish is set up, the next step is to add what to the pan:
A. The food
✓ B. Hot Water
C. Cold Water
D. Jelly from the Sterno can
E. None of the above
4. Which is an acceptable way to lite a sterno can?
A. With matches
B. With a regular cigarette lighter
✓ C. With a long-neck lighter
D. All of the above
E. None of the above

Name that item:



Sterno



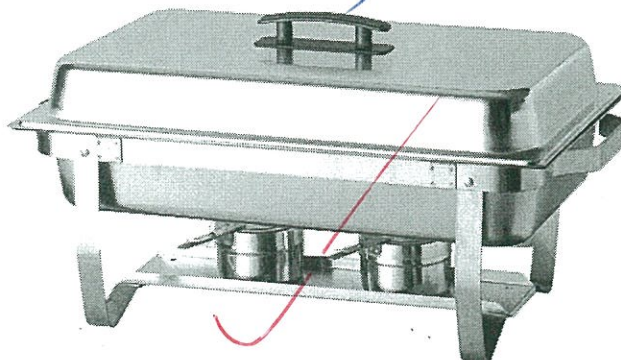
Food tray



long neck



Drink tray



Chaffing dish



long neck lighter