

4/10/18 Nam

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 field.

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

Multiple Choice (6 points)

C X 9

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

Vocabulary (9 points)

Match the word to its definition

- C "Straight Up"
- E 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 $\frac{1}{2}$ 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

9/9

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

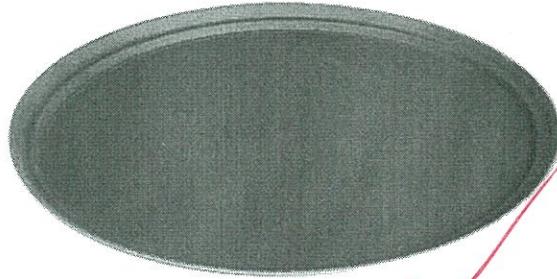
3. Once your chafing dish is set up, the next step is to add what to the pan:
 - A. The food
 - B. Hot Water
 - C. Cold Water
 - D. Jelly from the Sterno can
 - E. None of the above

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:



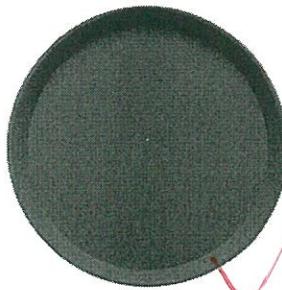
streno



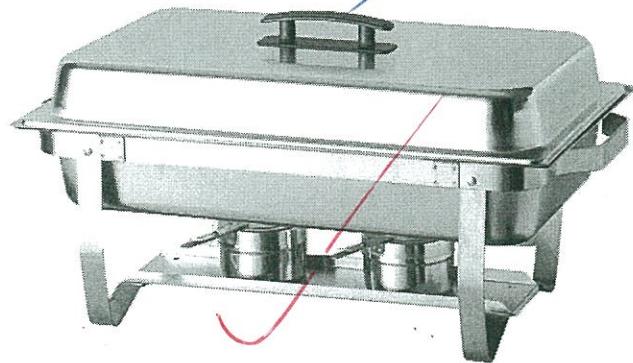
Food tray



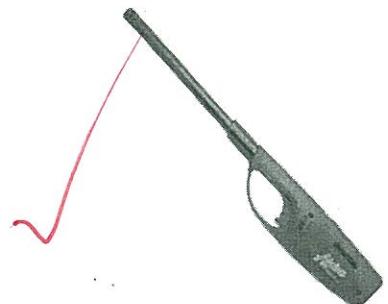
wine key



Drink try



Chaffing dish



lon neck liger