

Lori Myslinski

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Summary

10+ years experienced Server/Bartender for Hollywoods A-List celebrities to high profile politicians to VIP Alumni. Can make any event special w/specialty drinks I create for events. Love to learn & teach different types of food from around the world. Worked with the worlds best chefs.

Employment History

UCLA Meyer and Renee Luskin Conference Center

Server/Bartender
Los Angeles, California

June 2017 – Present

Serve VIP Alumni at Conference Meetings, Serve Bar at the restaurant bar at Plateia for game night.
Serve In Room Dining for VIP guests from Alumni & Hospital.

Jonathan Club

Server
Santa Monica, California

July 2017 – Present

Serve VIP Elite guests for Holidays, Summer Weddings on the Beach. Make sure guests are charged to their room & not bothered during the event.

The Dolby Theater

Server/Bartender
West Hollywood, California

February 2005 – Present

Serve dressing rooms pre Event. Make sure dressing rooms are complete. Bartend pre-show concerts & intermission.

Wolfgang Puck Catering

Server/Bartender
Los Angeles, California

February 2003 – Present

Serve & Bartend the Oscars & Movie Premieres.

Education

LAVC

Yoga

Enrolled September 2016

Studying yoga to teach people to live healthy & happy without prescription drugs. Or at least not as many.

Professional Skills

Photography: Intermediate

Server: Expert

Holistic Healing: Intermediate

Multiple Choice

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

B

- 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 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

-3
91%

Match the Correct Vocabulary

D

Scullery

E

Queen Mary

A

Chaffing Dish

G

French Passing

B

Russian Service

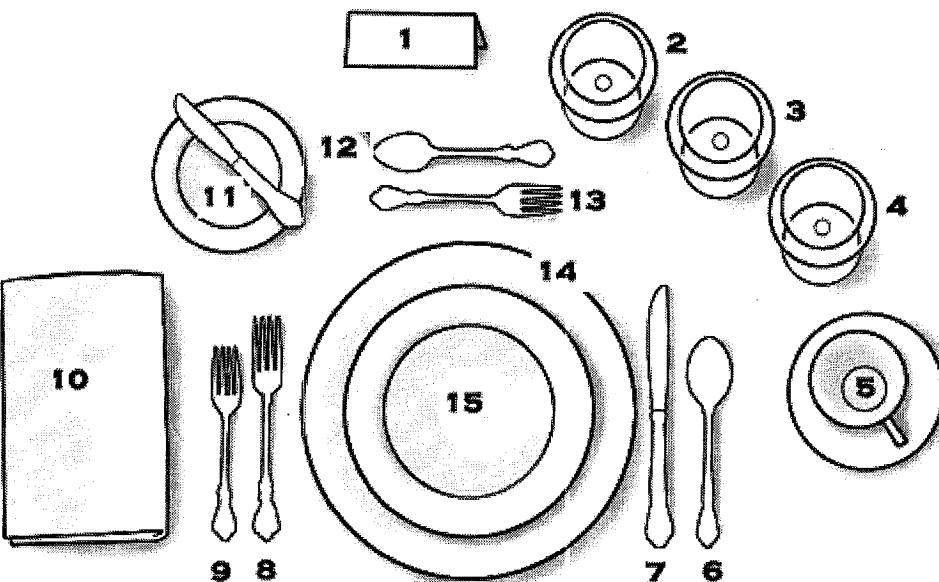
F

Corkscrew

C

Tray Jack

- A. Metal buffet device used to keep food warm by heating it over warmed water
 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)
 C. Used to hold a large tray on the dining floor
 D. Area for dirty dishware and glasses
 E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
 F. Used to open bottles of wine
 G. Style of dining in which the courses come out one at a time



Score / 35

Match the Number to the
Correct Vocabulary

8
5
7
3
9
1
4

- Dinner Fork
Tea or Coffee Cup and Saucer
Dinner Knife
Wine Glass (Red)
Salad Fork
Service Plate
Wine Glass (White)

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

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? CREAM & SUGAR
3. Synchronized service is when: SERVE TOGETHER
4. What is generally indicated on the name placard other than the name? ENTREE choice
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?
tell Kitchen

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

100%

Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

- a.) Used to crush fruits and herbs for craft cocktail making

E Shaker Tin

- b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

N "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

J 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"

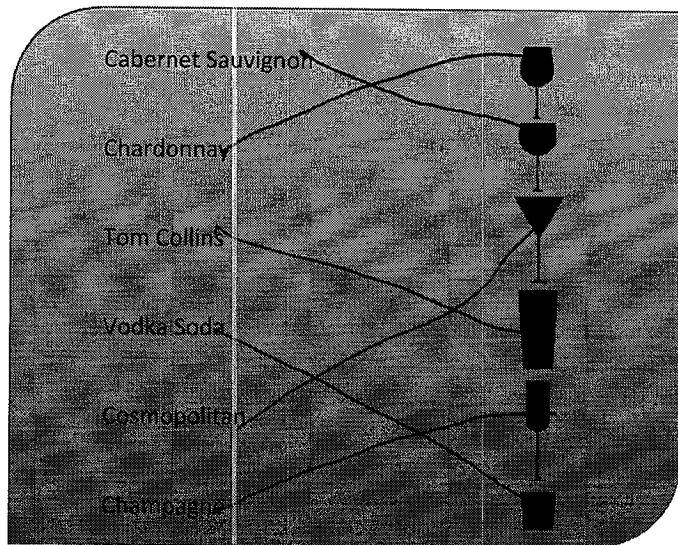
- h.) Requesting a separate glass of another drink

H "Back"

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

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): OBAN Bourbon, Grey Goose Vodka

What are the ingredients in a Manhattan? Bourbon, sweet vermouth, bitters

What are the ingredients in a Cosmopolitan? Cranberry juice, vodka, lime

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

What makes a margarita a "Cadillac"? GRAN MARNIER

What is simple syrup? SUGAR WATER

SOVRNIX
SPLASH
COKE

HENDRIX GIN

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

YES / MARRYING

What should you do if you break a glass in the ice? BREAK THE ICE

When is it OK to have an alcoholic beverage while working? NEVER / ON BREAK

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

What are the ingredients in a Margarita? tequila, triple sec, sour mix