

Ellie Frame

Morrissey Hospitality Companies

09/18-present Saint Paul, MN

Saint Paul RiverCenter**Catering Attendant**

- Served some of the largest, most celebrity attended events in MN, including Galas, locked down security events for tech or health companies, events with government officials, sports teams, and special performers – always maintained discretion and professionalism
- Received employee of the event in February and March 2019

Headwaters Cafe**Floor or Counter Service**

- Assisted guests with service, cleared and cleaned tables, or took orders and baristaed at the counter

Roy Wilkins Auditorium**Concessions/ Bartending**

- Poured drinks and/ or cashiered various concessions stands, even stayed after shift to fill-in for kitchen a couple times

Rebel Minx Studios**Bartender/ Counter Food Server/ Artist 07/15-present Minneapolis, MN**

- **7/15-8/16** poured drinks/ served food at the counter for art night event – offering food, drinks, and various art projects
- Create sculptural lighting for art installations, averaged one large event per month 2017-2018 in MN

Gamut Gallery**Bartender/ Construction & Install Assistance**

03/12- 07/15 Minneapolis, MN

- Poured drinks at Gallery Events, assisted with set up and tear down of events; also space construction and exhibit installs
- **04/17-04/18** Based on Catering at Rebel Minx and a couple private events, was hired to cater several events – Designed menu to fit event theme, prepared and transported food, assembled and passed appetizers, all as a team of two

Capital City Construction**Lead Technician**

06/08- 08/18 Eagan, MN

- Played a significant part in opening the company, performing finer detail work, and becoming top rated on Angie's List

Mike Madjaynk Auto Restoration**Restoration Assistant**

04/06- 06/08 Coates, MN

- Removed rust, painted, metal work, bondo, disassembly, organized and stocked shelves

Cub Foods**Cashier**

07/03- 02/04 Saint Paul, MN

- Part time job during Highschool

Multiple Choice

A

1) Food is served on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

86/15

A

2) Drinks are served on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

D

3) Food and drinks are removed on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

B

4) What part of a glass should you handle at all times?

- The stem
- The widest part of the glass
- The top

D

5) When you are setting a dining room how should you set up your tablecloths?

- Neatly and evenly across the tables
- The creases should all be going in the same directions
- The chairs should be centered and gently touching the table cloth
- All of the above

D

6) If you bring the wrong entrée to a guest what should you do?

- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
- Try to convince the guests to eat what you brought them
- 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

D Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E 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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

B French Passing

D. Area for dirty dishware and glasses

O Russian Service

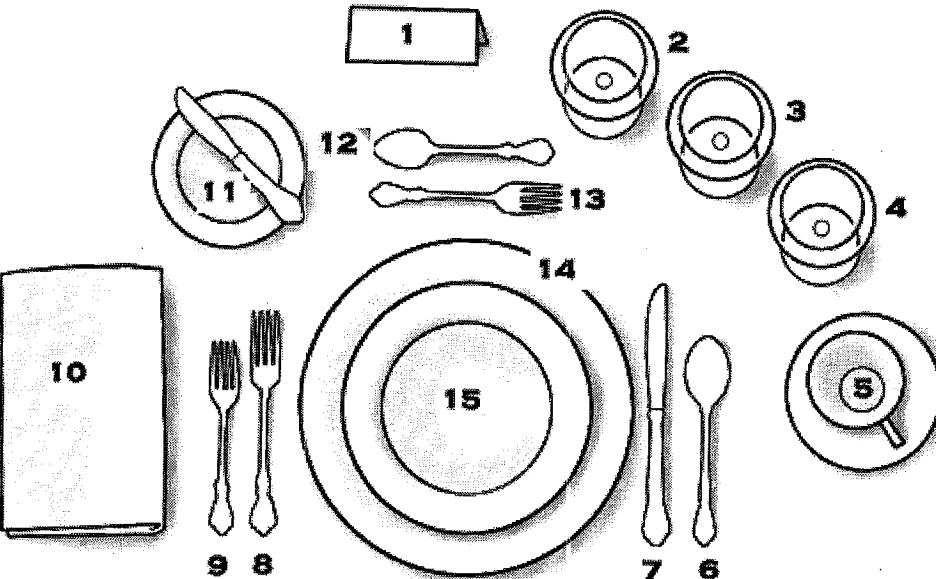
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

C 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

<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>2</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u>	Service Plate
<u>3</u>	Wine Glass (White)

10 Napkin
11 Bread Plate and Knife
1 Name Place Card
7 Teaspoon
13 Dessert Fork
6 ~~18~~ Soup Spoon
15 Salad Plate
4 Water Glass

Fill in the Blank

- The utensils are placed + inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream & sugar.
- Synchronized service is when: When everything is served at once in a specific order.
- What is generally indicated on the name placard other than the name? special food needs GF/DF.
- 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? If it hasn't been pre-ordered, say I need to check what's available.

Out

Bartenders Test

Score / 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

A 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

Vocabulary (9 points)

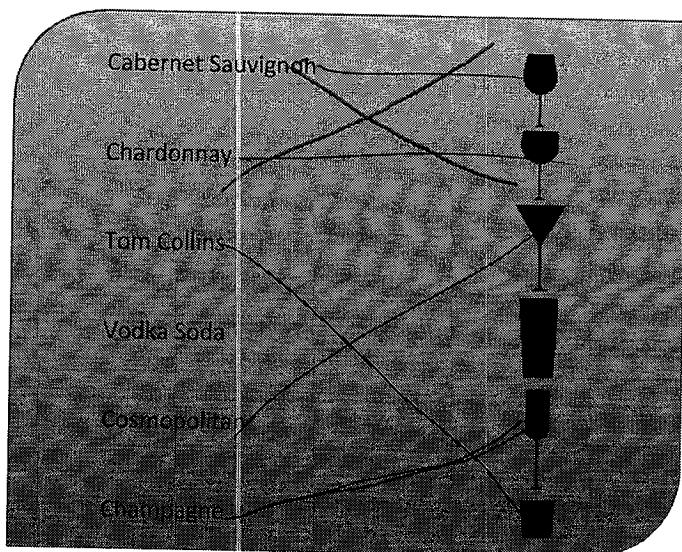
Match the word to its definition

A "Straight Up"
F Shaker Tin
C "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

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): grey goose, Johnny walker blue, Patron

What are the ingredients in a Manhattan? _____

What are the ingredients in a Cosmopolitan? _____

What are the ingredients in a Long Island Iced Tea? _____

What makes a margarita a "Cadillac"? Top shelf tequila.

What is simple syrup? a syrup created by cooking down ingredients into a more potent form for flavoring

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

Not legal.

What should you do if you break a glass in the ice? remove all ice, clean ice container, replace ice, dispose of.

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

What does it mean when a customer orders their cocktail "dirty"? bottom shelf liquor.

What are the ingredients in a Margarita? tequila.