

~~4/16~~ @ 9:30am
4/23

Marvin BROWN

Atlanta, GA
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Willing to relocate: Anywhere
Authorized to work in the US for any employer

Work Experience

Mixologist/Bartender/Filmer/Photographer/Event Planner

M&M Productions - Atlanta, GA

Mixologist

- Prepare alcohol or non-alcohol beverages for bar and restaurant patrons
- Interact with customers, take orders and serve snacks and drinks
- Assess customers' needs and preferences and make recommendations
- Mix ingredients to prepare cocktails
- Plan and present bar menu
- Check customers' identification and confirm it meets legal drinking age
- Restock and replenish bar inventory and supplies
- Stay guest focused and nurture an excellent guest experience
- Comply with all food and beverage regulations

Event Planner

- Event planning, design and production while managing all project delivery elements within time limits
- Liaise with clients to identify their needs and to ensure customer satisfaction
- Conduct market research, gather information and negotiate contracts prior to closing any deals
- Provide feedback and periodic reports to stakeholders
- Propose ideas to improve provided services and event quality
- Organize facilities and manage all event's details such as decor, catering, entertainment, transportation, location, invitee list, special guests, equipment, promotional material etc
- Ensure compliance with insurance, legal, health and safety obligations

- Generate, share, and reply to online reviews in a positive and open manner
 - Work trade shows as a spokesperson for our company
 - Network and gain the trust of potential customers and partners
 - Understand our products and services; fully inform potential customers
 - Utilize word-of-mouth marketing techniques, such as referral incentive programs
 - Oversee online comments and respond appropriately; forward to the marketing department as needed
 - Aid in the organizing of marketing events
 - Use analysis skills and preference tracking to suggest advertising and positioning concepts
 - Provide feedback to the marketing and product departments regarding customers' insights and questions
 - Track and generate reports on competitors' marketing activities
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- Provide Customer Service
 - engage their customers and create a positive experience for guests. Maintaining a friendly attitude, and attend all their customers in an efficient and prompt manner.
 - Make and Serve Beverages; prepare and serve beverages that are both alcoholic and nonalcoholic.
 - Maintain Bar Area; Stocking beer and wine, washing utensils and tools, and wiping surfaces, maintain the bar area and make sure that all products, drinks, and cups are readily accessible and available for use during an event.
 - Follow Safe Alcohol Service Standards

Education

Bachelor's in Biology

Fort Valley State University

August 2004 to May 2008

Bartenders Test

Score 30 / 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
- A 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

7/9

Vocabulary (9 points)

Match the word to its definition

I "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 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