

4/25 @ 11am

Hiring Banquet Servers, Bartenders, and Baristas - Atlanta, GA

● ACTIVE 103 visitors 77 candidates (27 hidden)

Great Match

**Jacquelleen Brown**

therealjackie00@gmail.com (708) 207-0492

Applied Wed Apr 17, 2019 at 12:20 PM



This candidate did not upload a resume. Please view their profile or request a resume.

Request Resume

Jacquelleen Brown**Experience****Email Address**

therealjackie00@gmail.com

Head Banquet Barto

Hilton Doubletree Omaha Nebraska

Sep 2015 - Sep 2017

Phone Number

+1 7082070492

Education**DuSable High**

Buffet Service Test

Multiple Choice:

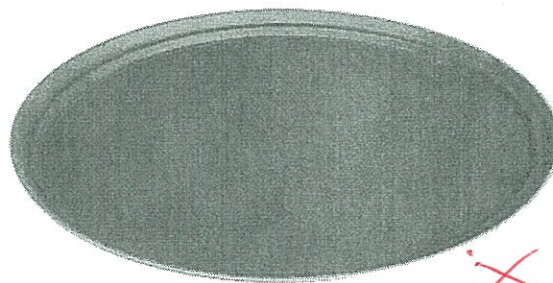
8/10

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 cigarrate lighter
 - ☒ C. With a long-neck lighter
 - D. All of the above
 - E. None of the above

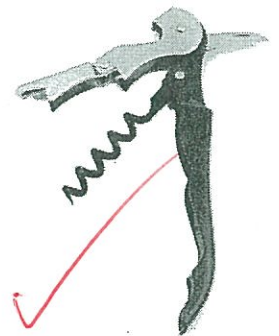
Name that item:



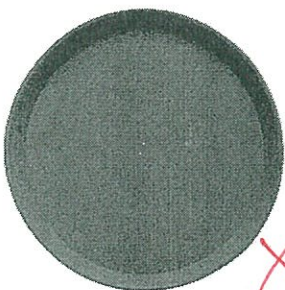
Sterno



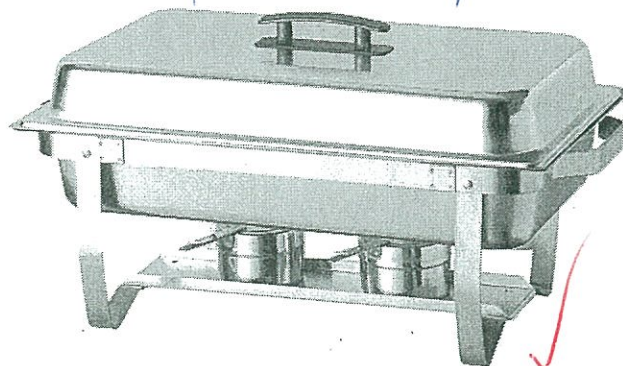
TRAY JACK TRAY - Clear



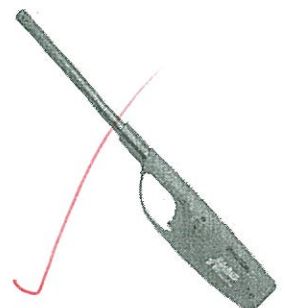
Bo Wine operet



Pasting SEVERING TRAY



Staffer



Long Neck Lighter

Bartenders Test

Score 27 / 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
- X 4) If someone has had too much to drink, serving them coffee will help sober them up.
a) True
b) False
- A 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

4/10

11/15

7/9

Vocabulary (9 points)

Match the word to its definition

- | | |
|---------------------------------|---|
| <u>1</u> "Straight Up" <u>X</u> | a.) Used to crush fruits and herbs for craft cocktail making |
| <u>C</u> Shaker Tin <u>X</u> | b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>i</u> "Neat" <u>✓</u> | c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice |
| <u>A</u> Muddler <u>✓</u> | d.) To pour ½ oz of a liquor on top |
| <u>B</u> Strainer <u>✓</u> | e.) Used to measure the alcohol and mixer for a drink |
| <u>E</u> Jigger <u>✓</u> | f.) Used to mix cocktails along with a pint glass and ice |
| <u>G</u> Bar Mat <u>✓</u> | g.) Used on the bar top to gather spills |
| <u>D</u> "Float" <u>✓</u> | h.) Requesting a separate glass of another drink |
| <u>H</u> "Back" <u>✓</u> | i.) Means to serve spirit room temperature in a rocks glass with no ice |