

# charlie Erickson

*Bartender + Server*

## *Past experience*

Hello, I am a lifelong hospitality industry professional looking for a front of house position in a high volume, casual to upscale establishment.

Originally from WI, I have been in LA since December of 2014 and am pursuing a career in digital marketing.

Recently, I left my position at an agency to go freelance. I want to take advantage of the free time that working for myself has opened up to pay off my student loans!

Since I was a kid in my parents restaurant, I have always loved engaging with customers. I do all that I can to be one step ahead of customer needs and am on point when it comes to interaction - personality tests say I have a high EQ and am very intuitive when it comes to social situations - I don't smother those who want to be solo, and I am a great conversationalist for the talkers.

In addition to guest interaction, I'm a great bartender. I'm fast, my drinks are consistent, and I love pressure. Every place I've worked at will tell you that I was the go-to for the busiest shifts - able to handle my own guests in and also the service well.

# Thank You!

**R10 Social House - high volume craft cocktails**  
**Bartender + Events Staff + Trainer**  
**May 2015 to October 2017**

**Reference: George Loren (owner) 310.678.117**

**Taverna Grill - upscale casual hometown staple**  
**Bartender + Server + Trainer**  
**September 2013 to December 2014**

**Reference: Lisa Pasch (GM) 717.271.5303**

**Grizzlys Woodfired Grill - high volume reneck haven**  
**Bartender + Server + Trainer**  
**October 2011 to September 2013**

**Reference: Kent Letnes (owner) 715.832.6481**

**Sweetwaters Restaurant - upscale hometown landmark**  
**Bartender + Server + Host + Events**  
**May 2007 to July 2011**

**Reference: James Erickson (owner, also my dad) 612.518.9171**



**Bartenders Test**

Score 35 / 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

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

**Vocabulary** (9 points)

Match the word to its definition

C "Straight Up"

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

F Shaker Tin

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

I "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

E 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"

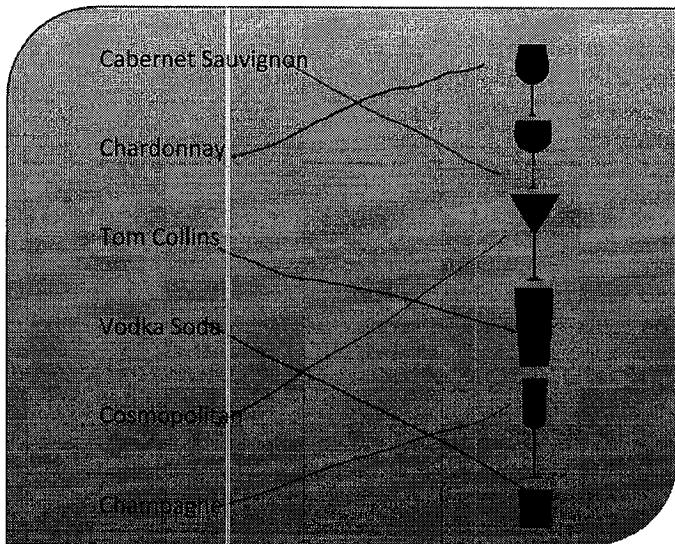
h.) Requesting a separate glass of another drink

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): Grey Goose, Ketel 1, Patron

What are the ingredients in a Manhattan? Rye, Sweet Vermouth, bitters

What are the ingredients in a Cosmopolitan? Vodka, Triple Sec, Cran, Lime

What are the ingredients in a Long Island Iced Tea? Vodka, Rum, Gin, Triple Sec, Lemon, Simple, Coke

What makes a margarita a "Cadillac"? Gren Marnier Float

What is simple syrup? equal parts Sugar / Water

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

No - merry mix

What should you do if you break a glass in the ice? Wrin Ice, Clean

When is it OK to have an alcoholic beverage while working? No!

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

What are the ingredients in a Margarita? Tequila, Lime, Triple Sec, Agave

Name \_\_\_\_\_  
Servers Test Score 92/35

**Multiple Choice**

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

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

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

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

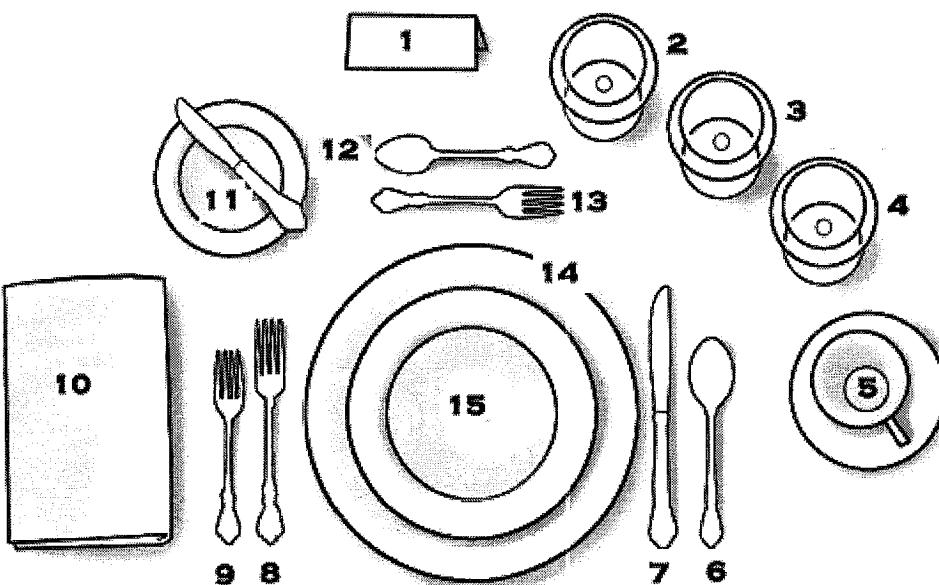
5) When you are setting a dining room how should you set up your tablecloths?  
a) Neatly and evenly across the tables  
b) The creases should all be going in the same directions  
c) The chairs should be centered and gently touching the table cloth  
d) All of the above

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

**Match the Correct Vocabulary**

D Scullery  
E Queen Mary  
A Chaffing Dish  
G M 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

<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)

<u>10</u>	Napkin
<u>11</u>	Bread Plate and Knife
<u>1</u>	Name Place Card
<u>12</u>	Teaspoon
<u>13</u>	Dessert Fork
<u>6</u>	Soup Spoon
<u>15</u>	Salad Plate
<u>4</u>	Water Glass

Fill in the Blank

1. The utensils are placed 7 in 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: Each p plate per table served at once
4. What is generally indicated on the name placard other than the name? Food choice
5. The Protein on a plate is typically served at what hour on the clock? 4
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Inform Kitchen