

Brian Fisher

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4/30 @ 10:30am

PROFESSIONAL EXPERIENCE

SUPERICA, ATLANTA, GA

Server, August 2018 - Present

- Exemplify unique customer service to mold an everlasting experience with guest.
- Demonstrated the ability to multi-task at a fast pace while delivering genuine care to every situations/individuals weekly.
- Colorfully display knowledge about food and beverage to adequately empower the guest with confidence.

NEON PIG, TUPELO, MS

Server/Cook/Butcher, June 2018 - August 2018

- Answer phone calls accordingly, and provide friendly customer service
- Cook and prepare menu items swiftly and accordingly.
- Display knowledge and cuts accurately of different types of meats

FORKLIFT, TUPELO, MS

Server/Bartender, April 2018 - August 2018

- Provide adequate and friendly customer service
- Demonstrated the ability to multi-task at a fast pace while dealing with various situations/individuals weekly
- Advertised, marketed and recommended menu options to guest to increase guest satisfaction.

OLIVE GARDEN, TUPELO, MS

Server/Bartender, March 2012 – April 2018

- Communicated product knowledge to facilitate guest decision making.
- Created a welcoming environment for visiting guest providing a memorable dining experience.
- Demonstrated flexibility in regard to work assignments and work schedule

SOUTHERN MOTION, PONTOTOC, MS

Shipping Associate, April 2014 - September 2016

- Accurately packed furniture in a fast paced work zone.
- Safely executed work tasks that called for lifting furniture 25 lbs. and over.
- Demonstrated a strong work ethic that allowed me to assist co workers.

Multiple Choice (6 points)

C X

1) Carbonation _____ the rate of intoxication.

- a) Slows down
- b) Speeds up
- c) Does nothing to

B 9

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

5/6

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

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

9/9

Multiple Choice:

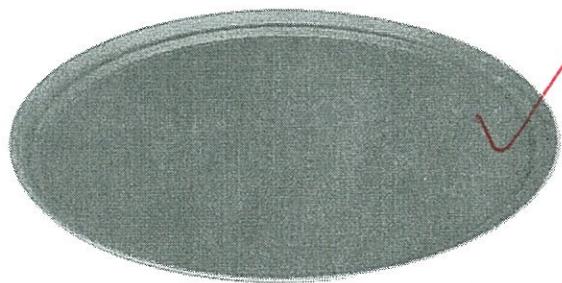
6/10

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 chafing 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 cigarette lighter
 - C. With a long-neck lighter
 - D. All of the above
 - E. None of the above

Name that item:



Banter



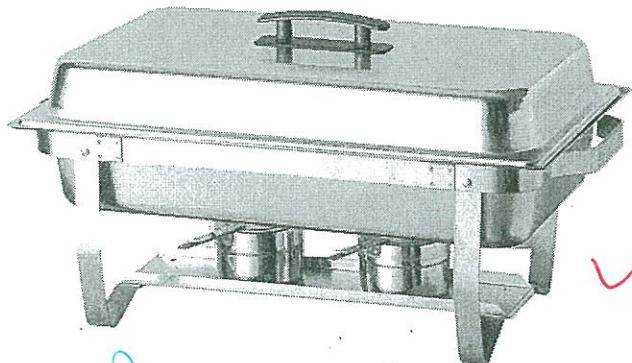
silver tray



wine key



Cocktail tray



food warmer/Chafing



BBQ lighter