

Brian Fisher

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4/25/18 @ 10:30am
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 face 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 knowlegde 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 face 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 funiture in a fast paced work zone.
- Safely executed work tasks that called for lifting funiture 25 lbs. and over.
- Demonstrated a strong work ethic that allowed me to assist co workers.

Bran Figue

Bartenders Test

Score 33 / 35

Multiple Choice (6 points)

- C 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

5/6

9/9

Vocabulary (9 points)

Match the word to its definition

- C "Straight Up" ✓
- F Shaker Tin ✓
- I "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 ½ 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

Drain Fish
Buffet Service Test

4/30/19

Multiple Choice:

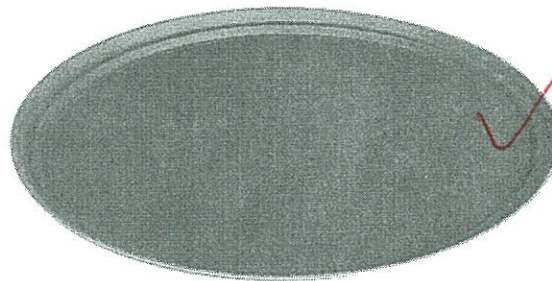
6/10

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

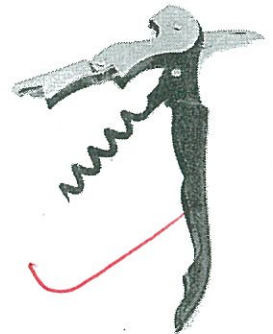
Name that item:



Burner



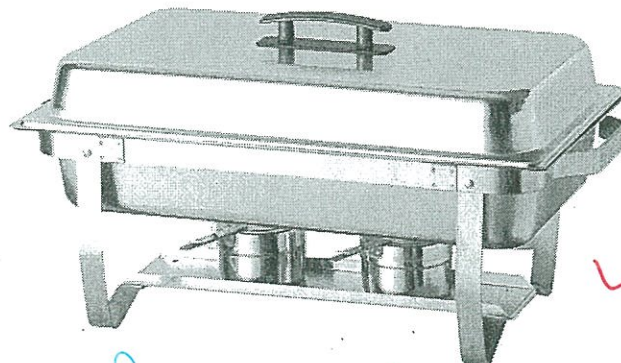
silver tray



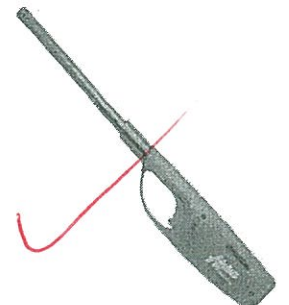
wine key



Cocktail tray



food warmer / chafing dish



BBQ Lighter