

Jee Hoon Kim
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I am a Michelin Star experienced server and bartender with three years of management experience. I just recently moved from San Francisco to Los Angeles. Hospitality, is my industry and I truly love what I do! My love for what I do will show in my attitude, integrity and work ethic, I am a professional in my industry. Hopefully, my friendly attitude and hospitality-focused approach makes me an excellent candidate to join your elite team.

Please contact me to meet in person. I look forward to hearing from you and thank you in advance.

Sincerely,

Jee Hoon Kim

INDUSTRY EXPERIENCE:

Server

Mourad (Michelin Star) March 2017- Feb 2019

-Maintained detailed knowledge of menu items and ingredients to drive sales at a Michelin Star level

-Collaborated with the kitchen through POS and verbally to maximize the customer satisfaction with detailed efficiency

-Utilized a personal system to organize customers' orders to provide excellent service and acquired loyal customers and received outstanding reviews

Floor Manager

Boxing Room October 2016- 2017

-Helped establish and maintain a growing business by providing a positive and unified environment producing and increasing both guest satisfaction and retention

-Forecasted-Budget Administration-Strategic Planning and Implemented-Cost Control-Purchasing-Inventory Management

-Increased sales and profits through increased efficiency of operations

Server / Bartender

La Mar Cebicheria Peruana, San Francisco, CA 2013-2016

-Providing outstanding guest service in a fine-dining restaurant

-Demonstrating mastery of extensive wine and spirits list, as well as food and wine pairings

-Understanding the importance of punctuality,teamwork and self accountability

Server/ Bartender/Bar Director

Tropisueno, San Francisco, CA 2013-2016

-Provide outstanding guest service for a very fast-paced restaurant

-Provide in-depth knowledge on wines and spirits

-Maintained food and spirits knowledge

Professional References

Candidate Name: Jee Hoon Kim

Reference Name	Reference current title & employer	How do you know this person?	How many years you worked with this person	Telephone	E-mail
Victoria Keim	Service Manager at Mourad	My former Manager at Mourad	2 years	(415) 660-2500	vkeim@mouradsf
Scott Carr	General Manager at Mourad	My former Manager at Mourad	2 years	(415) 660-2500	scarr@mouradsf
Thomas Medl	General Manager at La Mar SF	My former Manager a La Mar SF	1 year 6 months	(415) 397-8880	thomasmedl@lamarcebinc
Michael Sopher	Proprietor of Tropisueno SF	My former Boss/Hospitality Mentor	3 years + 1 year (come back tour)	(415) 243-0299	michael@tropisueno.com
John Keeton	Bar Director of Tropisueno Sf	My former Bar Director at Tropisueno	1 year	(415) 243-0299	bar@tropisueno.com
Tara Patrick	Wine Director at Mourad	My former wine Director at Mourad	2 years	(415) 660-2500	tara@mouradsf.com
JP Smith	Bar Director at Mourad	My former Bar Director at Mourad	2 years	(415) 660-2500	jpsmith@mouradsf.com
Kevin Ortiz	Floor Manager at Mourad	My former Manager at Mourad	2 years	(415) 660-2500	kortiz@mouradsf.com
Michael Melgoza	Floor Manager at Mourad	My former Manager at Mourad	2 years	(415) 660-2500	mmelgoza@mouradsf.com

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

Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

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

F K 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"

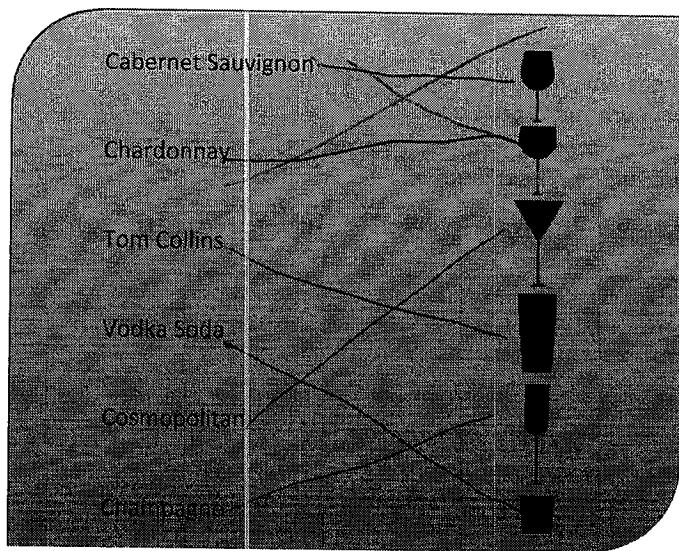
h.) Requesting a separate glass of another drink

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): GRAY GOOSE / FEUERZWA / BOMBAY SAPPHIRE

What are the ingredients in a Manhattan? ANGLO BITTERS / RYE OR BOURBON / DRY VERMOUTH

What are the ingredients in a Cosmopolitan? SIMPLE / LIME J. / VODKA / CRAN. / SWEET VERMOUTH

What are the ingredients in a Long Island Iced Tea? GIN / VODKA / RUM / LIME / LICOPE

What makes a margarita a "Cadillac"? "FLOAT" OF GRAND MARNIER / Cointreau

What is simple syrup? SUGAR DILUTED WATER

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

NO / MARRY

What should you do if you break a glass in the ice? CHANGE EVERYTHING / NEW ICE

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

What does it mean when a customer orders their cocktail "dirty"? EXTRA OLIVE JUICE

What are the ingredients in a Margarita? SIMPLE OR AGAVE / LIME JUICE / TEQUILA / OPTION OF SALT

Multiple Choice

D 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

D 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

D 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

A 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

D 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

D 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 VocabularyD Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E Queen Mary

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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

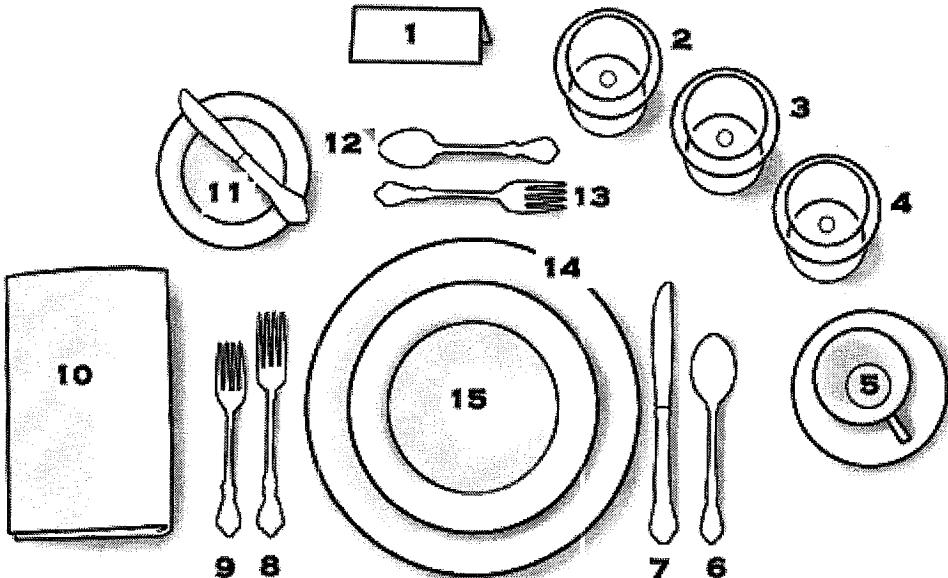
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

C Tray Jack

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)

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

Fill in the Blank

1. The utensils are placed 1/2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? CREAM / SUGAR / SPOON
3. Synchronized service is when: ALL COURSES / PLATES ARE DROPPED AT THE SAME TIME
4. What is generally indicated on the name placard other than the name? COMPANY / EVENT
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

ASK ABOUT OTHER RESTRICTIONS / AND GO TELL CHEF