

Keith Bittman

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OBJECTIVE

To continually improve my service standards and become a valuable member of your team.

QUALIFICATIONS

I have spent 12 years in the F&B industry and performed every FOH position in that time. I'm knowledgeable of craft beers, wines, spirits, and have an understanding of culinary technique as I also enjoy cooking. In addition, I've been on the opening staff of 5 restaurants and have worked many off-site events.

EDUCATION

Cornell University
November 2013
Foodservice Management

NYC Certified Food Handler
December 2016

EMPLOYMENT

2018-2018 **The Mermaid Inn** (New York, NY)
Bartender from Jun. to Nov.

2017-2018 **Rice K** (Queens, NY)
Bartender from Nov. '17 to Jun. '18

2017-2018 **The Lowery Bar & Kitchen** (Queens, NY)
Bartender from Nov. '17 to Mar. '18

2015-2017 **Momofuku** (New York, NY)
Bartender from Nov. '15 to June '16, Feb. '17 to June '17
FOH Manager from June '16 to Feb. '17

2015-2016 **Treadwell Park** (New York, NY)
Server from Nov. '15 to April '16

2015-2015 **Parallel Post** (Marriott Hotels & Resorts - Trumbull, CT)
Server/Bartender from July '15 to Oct. '15

REFERENCES

Ryan Smith (916) 607-3630
Maurice Johnson (646) 652-9404

Name Keith B. Hman

Servers Test

Score 32 / 35

Multiple Choice

91%

- b 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
- A 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
- A 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 dining 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

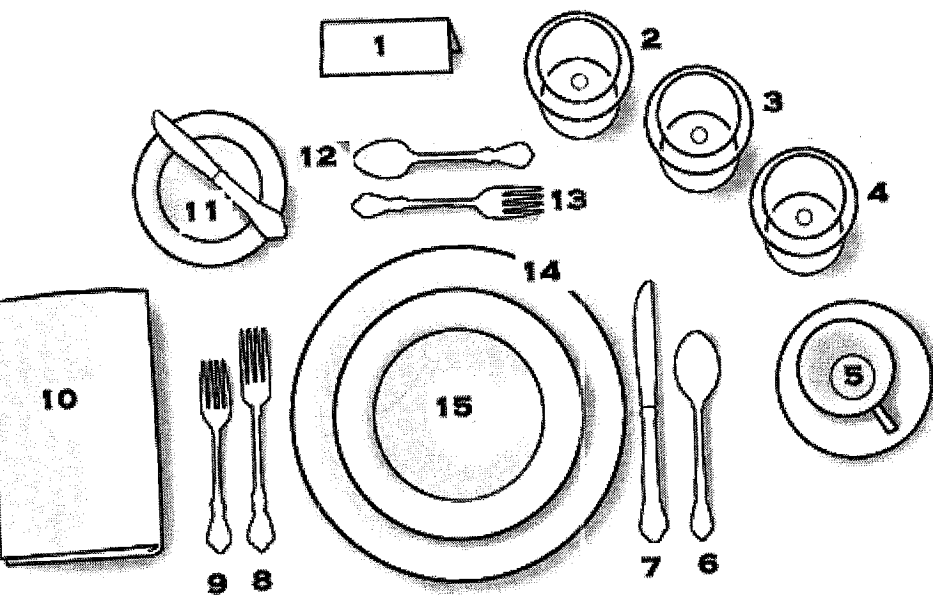
B French Passing

G 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

- 8 Dinner Fork
- 5 Tea or Coffee Cup and Saucer
- 7 Dinner Knife
- 2 Wine Glass (Red)
- 9 Salad Fork
- 14 Service Plate
- 3 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 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream, sugar, dessert
3. Synchronized service is when: The table is served everything for 1 course at once
4. What is generally indicated on the name placard other than the name? Occupation
5. The Protein on a plate is typically served at what hour on the clock? 4-6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Ask about allergies, notify chef

Bartenders Test

Score / 35

Multiple Choice (6 points)

79.1

- 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

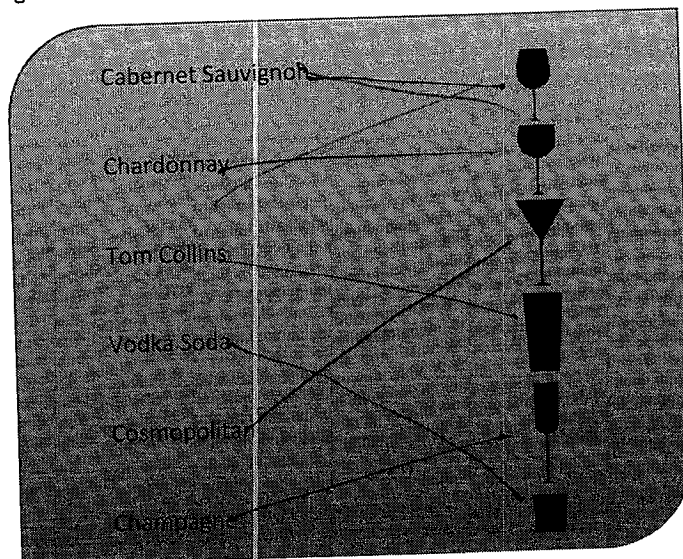
Vocabulary (9 points)

Match the word to its definition

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

What are the ingredients in a Manhattan? Bourbon/Rye, sweet vermouth, aromatic bitters

What are the ingredients in a Cosmopolitan? Vodka, cranberry, triple sec, lime

What are the ingredients in a Long Island Iced Tea? Tequila, vodka, rum, gin, triple sec, lemon, cola

What makes a margarita a "Cadillac"? Grand Marnier float

What is simple syrup? Half water half sugar additive

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

No, marrying

What should you do if you break a glass in the ice? Get a separate container for clean ice, burn ice, clean ice, Bag

When is it OK to have an alcoholic beverage while working? never

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

What are the ingredients in a Margarita? Tequila, lime, triple sec