

DIAMOND MOUTON

HOUSTON, TEXAS

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WORK EXPERIENCE

TANYA'S LOVING ARMS - SAN ANTONIO, TX

Daycare assistant April 2011 - August 2013

- Aided in preparing the mats for naptime
- Aided in conducting and documenting fire drills
- Assumed all duties while the primary care provider was busy
- Created and edited picture/videos for the parents
- Made excel spreadsheets for multiple uses to make documenting more efficient
- Maintained order throughout the day and during school

DAVENPORT LOUNGE - SAN ANTONIO, TX

Bartender June 2015 - August 2015

- Set-up the bar at the beginning of shift and cleaned after
- Mixed and served alcoholic beverages to the customers
- Entertained the guests
- Checked I.D.'s at the door and behind the bar
- Played drums with the band when they were in need
- Monitored the amount of consumed alcohol of the guests
- Restocked the bar when it was necessary

SALTGRASS STEAKHOUSE - HOUSTON/SAN ANTONIO, TX

Server, Bartender November 2015 - April 2019

- Certified Trainer as of June 2017
- Gotten over 100 guests to signup for the Landry's Select Club
- Assist in facilitating the restaurant as a consistently proven leader of the floor
- Uphold myself and others around me to Saltgrass standards
- Assist in shelving, hosting, and bartending when in need
- Experienced in upselling and providing a smooth dining experience in a high-volume environment

EDUCATION

EAST CENTRAL HIGH SCHOOL SAN ANTONIO, TX

High School Diploma, Jun 2013

- Graduated in the top 10% of my class
- Participated in school organizations such as academic UIL, band, S.T.E.M, Beta club, NHS, FFA
- Maintained a 4.0 throughout all four years of high school

HOUSTON BAPTIST UNIVERSITY HOUSTON, TX

Biology Major, Jun 2018

- Currently a biology major at Houston Baptist University
- I have been attending HBU since the following semester to my high school graduation
- Minoring in Latin and Business

ABC BARTENDING SCHOOL HOUSTON, TX

Certificate of Mixology, Jun 2015

- Graduated with a 92 on the written final exam and a 95 on the speed test
- Finished the course in 2 weeks

PROFESSIONAL BARTENDING SCHOOL SAN ANTONIO, TX

TABC Seller Training Certification, Jul 2015

Texas Food Handler Certification, Jul 2015

Brewers Association Beer 101 Certification, Jul 2015

ADDITIONAL SKILLS

- Successfully built a team for a social network marketing company
- I do a decent amount of volunteer work including volunteering at my school, the San Antonio Boys and Girls Club, and local concession stands
- Very familiar with Microsoft Office and many other computer programs
- I have been told by many that I have a high efficacy, even in non-desirable conditions
- Highly capable of quickly adapting to change

Bartenders Test

Score **31** / 35

Multiple Choice (6 points)

A

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

-1

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

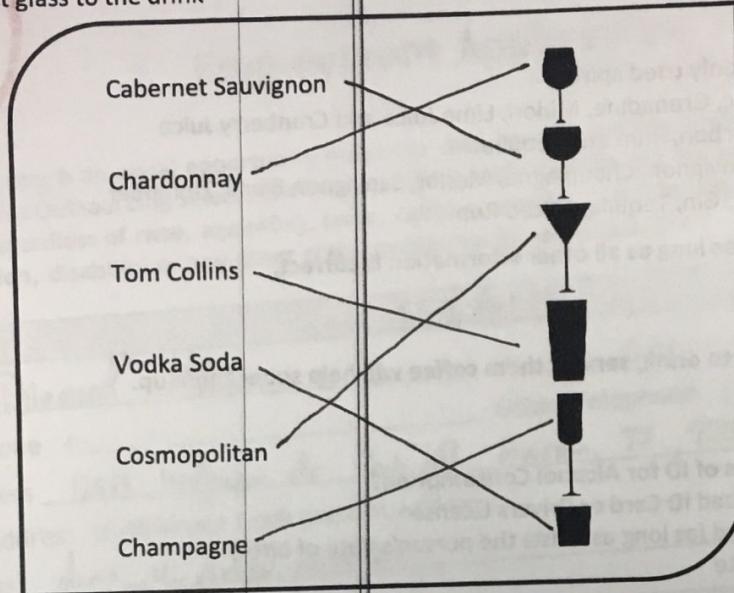
H "Back"

i.) Means to serve spirit room temperature in a rocks glass with no ice

Bartenders Test

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): Don Julio Anejo, Belvedere, Bombay Sapphire

What are the ingredients in a Manhattan? Vodka, triple sec, cranberry, orange

What are the ingredients in a Cosmopolitan? Brunch, grenadine, ~~orange~~ bitters, cherry

What are the ingredients in a Long Island Iced Tea? Tequila, Vodka, Rum, Whiskey, Sweet & Sour, Coke

What makes a margarita a "Cadillac"? grand marnier floater

What is simple syrup? sugar water

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

No; Mixing

What should you do if you break a glass in the ice? Burn it; cover it in grenadine & drain, then refill

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, triple sec, rocks mix, salt