

John McCormick

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Strengths and Skills

Energetic with a charismatic personality and strong attention to detail. Conscientiously organized and clean in work area. Appreciative of constructive criticism to help improve technique. Easily trained in a task, reliable and eager to learn with a positive attitude.

Experience

January 2019- Present

The Fountain. Los Angeles, Ca - Bartender

- Ability to multitask at a fast pace while dealing with various situations/individuals weekly.
- Communicated product knowledge to facilitate guest decision making while engaging with clientele to build rapport and ensure they become repeat customers.
- Launched a happy hour promotion that was well received and increased revenue.
- Excelled in upselling to premium brands and high margin signature cocktails.

November 2017- January 2019

Beelman's Pub. Los Angeles, Ca - Sous Chef/ Line Cook

- Responsible for preparing, cooking and plating signature dishes while maintaining a clean and professional work environment.
- Multitask in assisting with inventory and food prep while sending out food orders.
- Customer service skills in handling complaints and concerns about policy and ingredients.

JUNE 2014 - November 2017

Gelateria Uli. Los Angeles, Ca - Pastry Cook

- Part of a production team that produces fresh batches of gelato and sorbet
- Responsible for daily production of gelato, sorbet, gelato cakes and also providing help to front of house employees with packaging, inventory and sales.
- Help assist in the creation of new recipes and flavors while maintaining a cohesive work environment between front of house and back of house duties.

Education

JUNE 2007

North Park High school - Diploma

Professional & Personal References will be provided upon request.

Bartenders Test

Score 34 / 35

Multiple Choice (6 points)

- B 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

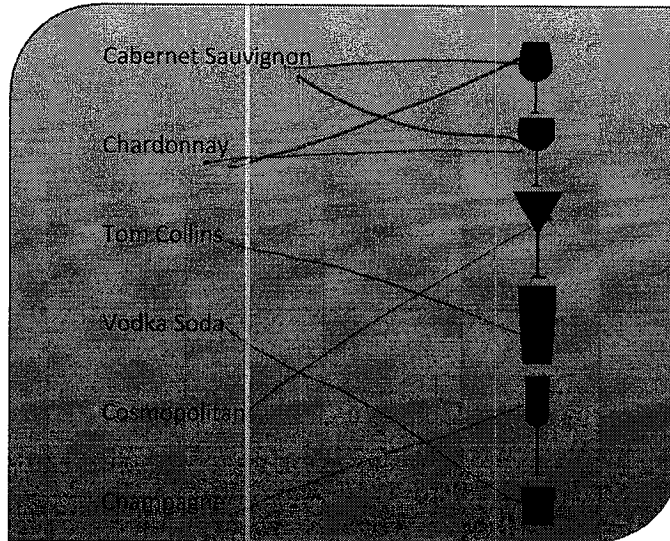
Vocabulary (9 points)

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 1/2 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): Tito's, Knob Creek, Hendrix

What are the ingredients in a Manhattan? Sweet vermouth, Bitters, Rye, cherry or lemon peel

What are the ingredients in a Cosmopolitan? lime juice, cointreau, cranberry, vodka

What are the ingredients in a Long Island Iced Tea? gin, vodka, Rum, tequila, coke/soda, lemon

What makes a margarita a "Cadillac"? Aged Reposado instead of triple sec / combier garnish

What is simple syrup? equal parts sugar and water

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

No marmyng

What should you do if you break a glass in the ice? Burn the ice, clean well, add new ice

When is it OK to have an alcoholic beverage while working? its not okay

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

What are the ingredients in a Margarita? lime juice, combier, simple syrup, tequila
lime garnish / salt if they want.