

COREY BRADLEY

BARTENDER

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PROFILE

Talented bartender dedicated to customer service with a strong work ethic. Strong experience in bartending a fast paced atmosphere (bars/clubs) as well as seated dinners, events theatrical shows and weddings. Well versed in specialty drink preparation and crafting cocktails. Making customers happy is the number one goal

EXPERIENCE

Bartender/Bar Captain NUEMAN'S KITCHEN, NYC

10/2017 to 2/2019

- Oversaw preparation of bars, including glassware set up and product supply throughout shifts
- Instructed and educated bar staff of menu and product
- Oversaw beer, liquor and wine inventory and stocking
- Perfected and prepped specialty cocktails and batched
- Consistently kept bars and work areas clean/sanitary in compliance with bar rule and local laws
- Mixed and served alcoholic and non alcoholic drinks quickly

Lieutenant Bartender CUTTING EDGE ELITE STAFFING, NYC

7/2016 to 2/2019

- Bartended hundreds of weddings, bar and club events, private homes, premieres, work events
- Designed bar layout, set up and preparation
- Prepared bar staff for various needs of each individual client
- Crafted specialty cocktails according to event and attending patrons

Bartender THE DIAMOND HORSESHOE, NYC

9/2015 to 2/2017

- Gave prompt, efficient, friendly and quality service at all times to customers from all walks of life
- Monitored the intake of alcohol by guests and prohibited the sale of alcohol to those intoxicated
- Recommended and executed complex drinks without disturbing bar flow
- Monitored cash register and prepared documentation of cash accountability upon closing

KEY SKILLS

- Ability to work under pressure amid distractions, interruptions and loud music
- Extremely physically fit and willing to move, carry, push and pull stock and furniture if needed
- A pleasant and warm demeanor for guests while looking after their safety and comfort

EDUCATION AND TRAINING

- BFA in Music - Elon University, NC
- The Professional Bartending Academy, Richmond, VA

Bartenders Test

Score 34 / 35

Multiple Choice (6 points)

- A 1) Carbonation _____ the rate of intoxication.
a) Slows down
C 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

97%

Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

E Shaker Tin

I "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

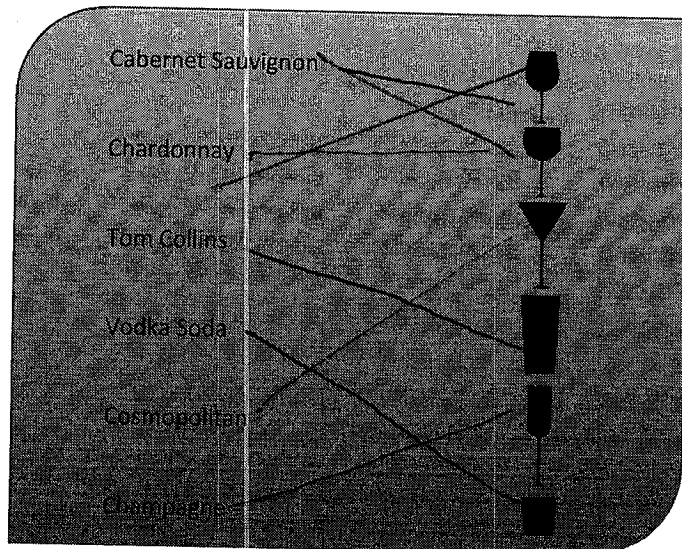
D "Float"

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 1/2 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

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): Patron, Grey Goose, Bombay

What are the ingredients in a Manhattan? Whisky, bitters, sweet vermouth, cherry (garnish)

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

What are the ingredients in a Long Island Iced Tea? vodka, rum, triple sec, gin, tequila, coke, lime

What makes a margarita a "Cadillac"? Grand marnier in place of triple sec

What is simple syrup? sugar and water

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

yes ; marrying the product

What should you do if you break a glass in the ice? put all pieces in a box to be trashed

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

What does it mean when a customer orders their cocktail "dirty"? w/ olive

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