

Ryan Walker Bullington
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SUMMARY & SKILLS

Motivated professional with 20 years of food and beverage experience in high volume, fast paced, upscale casual, fine dining, catering and hotel restaurant environments as a server, bartender and manager • Extensive knowledge of specialty cocktails, wines and craft beers • Experienced with various cuisines and cooking styles, including but not limited to Californian, Italian, Mexican, Seafood, Steakhouse, Sushi, Farm-to-Table, Seasonal, Chef-Driven • Advanced understanding and experience of various POS systems • Customer service oriented • Energetic team player

EXPERIENCE

SERVER/BARTENDER

March 2018 - present

STAFFWORKX – LOS ANGELES, CA

- Provide on-call serving and bartending services for black tie event staffing company in hotels, special event venues, awards dinners/shows, country clubs and homes.
- Attend to guests during the events, including tray passing, buffet, table services and bar duties.
- Bring full bar kit, set up bar, pour beer and wine, and create drinks and specialty cocktails during event.
- Help with set up and break down of event area.
- Attend scheduled pre-shift meetings, food and wine tastings and training sessions.

SERVER

April 2017 – December 2017

AMMO AT THE HAMMER MUSEUM – LOS ANGELES (closed 12/31/17 due to owner retirement)

- Serve guests and museum patrons at a popular business-district California cuisine, seasonally-based, indoor-outdoor establishment, located within the Hammer Museum.
- Take orders, answer questions, make suggestions and deliver food and drinks in a timely manner.
- Check in regularly to see that service is excellent and the guests are happy; anticipate additional needs.
- Provide checks, run credit cards and cash handling.
- Set up entire restaurant and perform necessary pre-shift side work.

BARTENDER & SERVER

November 2016 – April 2017

VINCENTI - LOS ANGELES, CA

- Serve guests at fine dining Italian eatery with a wood-burning oven and an extensive wine list.
- Greet guests politely and provide personalized service.
- Help out where needed as a floater, as a server, bartender, busser or barback.
- Assist with private events.

BARTENDER & SERVER

August 2016 – November 2016

THE HUNGRY CAT – SANTA MONICA, CA (closed)

- Responsible for full bar area, raw bar and general bar services at a seafood-based, upscale casual establishment.
- Took orders, answered questions and served full course meals at bar and on the floor.
- Created specialty cocktails and served along with wines, beers and various bar offerings.
- Side work, opening and closing duties.
- Provide guests' checks, process payments and cash handling, as necessary.

SERVER

September 2014 - July 2015

THE SUNSET MALIBU - MALIBU, CA

- Responsible for serving guest specialty menu items in a high end seasonal seafood-based restaurant and bar environment catering to wealthy clientele including famous celebrities.
- Acquired extensive knowledge of large list of fine wines and various pairing options.
- Managed several support staff and trained new employees

SERVER

February 2012 - August 2014

TONY P'S DOCKSIDE GRILL - MARINA DEL REY, CA

- Served guests at a popular, high-volume, casual American-fare dining spot with an extensive (100+) food and beer menu.
- Appropriately and successfully suggested additional menu items to increase sales.
- Attended to clients as sole-server at private events, ranging from 20-30 guests.
- Trained new employees.

BARTENDER & SERVER, ASSISTANT MANAGER

March 2010 – April 2012

PLAYA CANTINA (A.K.A. TOWER 42) – PLAYA DEL REY, CA (closed)

- Served guests and tended bar at a consistently-busy, fast-paced casual Mexican establishment
- Routinely supported other areas of the restaurant, as requested, including answering telephones and completing financial transactions for other staff
- Effectively listened to, understood and addressed guests concerns and issues
- Supervised staff, managed scheduling and handled payroll

BARTENDER & SERVER

June 2006 – September 2009

FIG, FAIRMONT MIRAMAR HOTEL AND BUNGALOWS – SANTA MONICA, CA

- Served guests and tended bar at an upscale restaurant in a luxury resort hotel.
- Maintained complete knowledge of restaurant menu and successfully promoted specials and items on beverage lists
- Organized bar and service areas
- Part of re-opening team for new farm-driven concept with craft beers, excellent wines and cheese shop.

BARTENDER & SERVER

November 2005 – September 2008

THE PENTHOUSE, THE HUNTLEY HOTEL – SANTA MONICA, CA

- Acted as bartender and server for newly refurbished, seafood/steakhouse restaurant and bar at a luxury hotel, catering to wealthy clients and celebrities
- Managed staff training
- Handled duties as closing manager for the bar area
- Also served as fine dining server and in-room server and attendant

CERTIFICATIONS

- **ServSafe California Food Handler Assessment**, National Restaurant Association
- **Responsible Beverage Service Course California**, Learn2Serve

EDUCATION

- **Tucson High School**, Tucson, AZ, High School Diploma

REFERENCES

- Israel Ortez, Manager, AMMO at The Hammer Museum, 323-229-6227
- Phil Harrison, General Manager, The Hungry Cat, 310-706-8604
- Allen Gardner, Lead Server/Trainer, Tony P's, 310-770-2363

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

D 4) If someone has had too much to drink, serving them coffee will help sober them up.
 a) True
 b) False

B 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

891

Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

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

E 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"

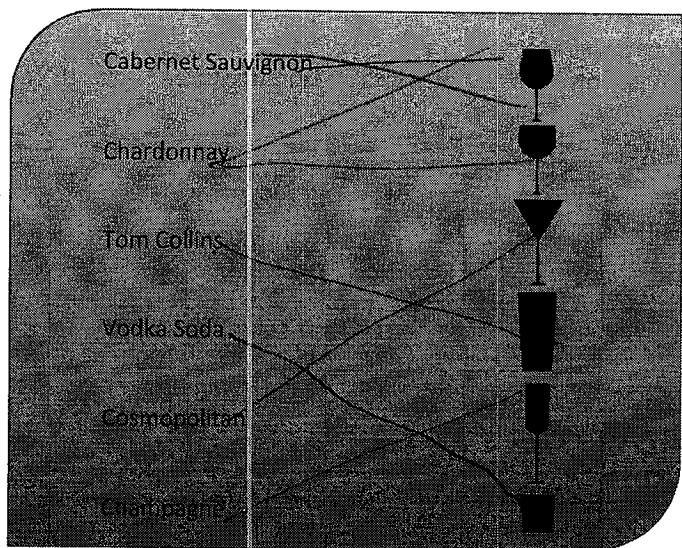
h.) Requesting a separate glass of another drink

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): Woodford Reserve, Captain, Louis

What are the ingredients in a Manhattan? Bourbon, sweet vermouth, bitters, cherry

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

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

What makes a margarita a "Cadillac"? tequila, triple sec, sweet and sour, coke

What is simple syrup? Sugar and water

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

Mixing and NO!

Grand marnier
graniat
water
lime

What should you do if you break a glass in the ice? Put it in the ice Melt the ice

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

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

What are the ingredients in a Margarita? tequila, triple sec, sweet and sour, lime
grenadine w/
a lime

Name Ryan W. Bellings

Servers Test

Score 26 / 35

Multiple Choice

A

1) Food is served on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

86%

D

2) Drinks are served on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

D

3) Food and drinks are removed on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

B

4) What part of a glass should you handle at all times?

- The stem
- The widest part of the glass
- The top

D

5) When you are setting a dining room how should you set up your tablecloths?

- Neatly and evenly across the tables
- The creases should all be going in the same directions
- The chairs should be centered and gently touching the table cloth
- All of the above

D

6) If you bring the wrong entrée to a guest what should you do?

- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
- Try to convince the guests to eat what you brought them
- 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

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

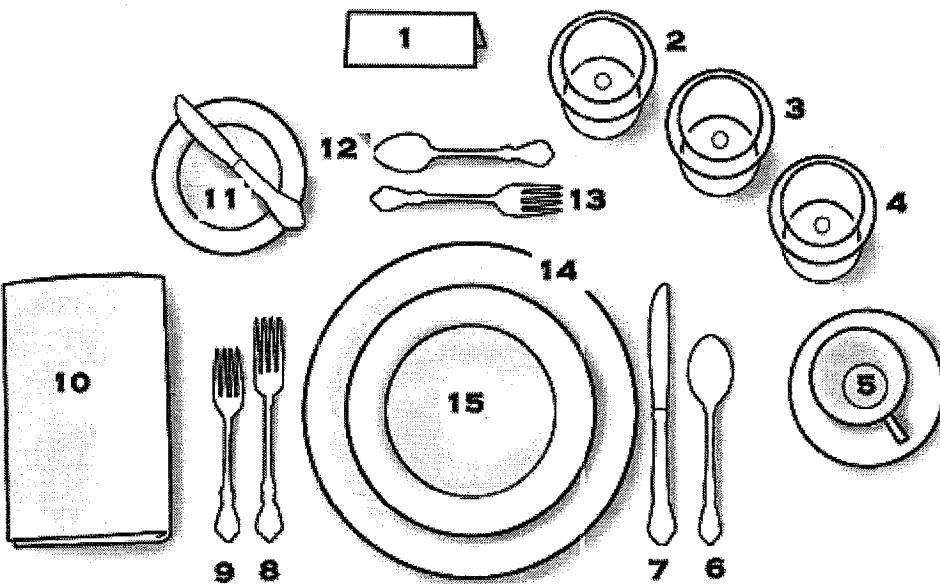
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

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)

<u>10</u>	Napkin
<u>11</u>	Bread Plate and Knife
<u>1</u>	Name Place Card
<u>12</u>	Teaspoon
<u>13</u>	Dessert Fork
<u>1</u>	Soup Spoon
<u>15</u>	Salad Plate
<u>4</u>	Water Glass

Fill in the Blank

1. The utensils are placed 1 in inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? cream and sugar
3. Synchronized service is when: All idens are place at the same time
4. What is generally indicated on the name placard other than the name? choice of entree
5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Speak your manager or captain or chef