

Nichelle Simoné Cashaw-George

NyX is The Name I Answer Too

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Education

La Vergne High School

2006-2010

Nashville State Community College

2015-2017

Work Experience

Urban Outfitters

Santa Monica, California (310) 394-1404

Nashville, Tn (615) 254-3339

Product Flow Team Lead June 2012-April 2019

- Receive Shipment Organize and process units
- Lead in conducting placement of product in backstock and sales floor
- Maintain organization and monitor activity of the store

(Transferred to Santa Monica)

Tansuo. Nashville, Tn 615-782-6786

Bartender/Server April 2018-April 2019

- fine dining service capability
- Compatible wine and spirit mastery
- Maintenance of bar and ingredient knowledge

Kayne Prime Nashville, Tn (615) 259-0050 April 2018-August 2018

Bartender

- Extensive Liquor, wine, and classic cocktail mastery
- High volume and Fine dining apprehension
- Considerable food and product knowledge

O'Charleys June 2017-April 2018

Bartender. Antioch, TN (615) 731-0676

- Extensive Bar and Menu Knowledge
- Workplace Maintenance and Cleanliness
- Southern Hospitality Customer Service

Hilton Garden Inn October 2016- May 2017

Bartender Nashville, TN (615) 369-5900

- Substantial Cocktail and Food knowledge
- Room service and bar procedure knowledge
- Business Casual Environment

Special Skills

- Trustworthiness
- Dependability
- Proactive
- Knowledgeable



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

-2

94%

Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

F Shaker Tin

I "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

P "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

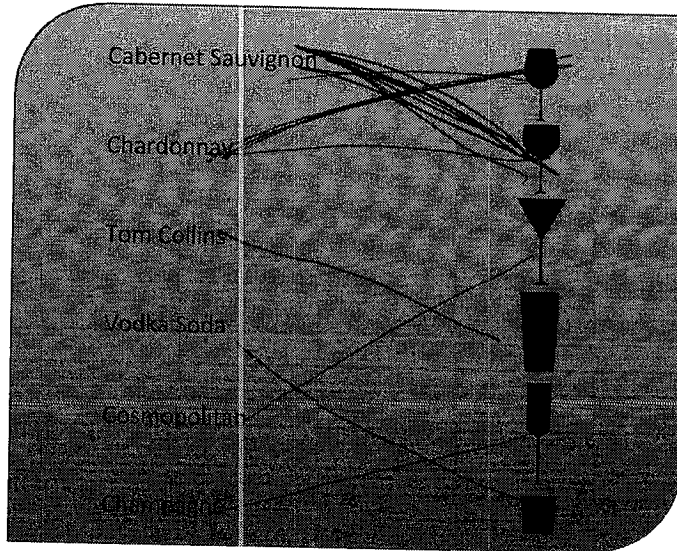
~~g.)~~ Used on the bar top to gather spills

~~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): Grey Goose, Las Amigos, Well

What are the ingredients in a Manhattan? Rye Whiskey, Sweet Vermouth, Bitters

What are the ingredients in a Cosmopolitan? Vodka, Triple Sec, lime, Cran

What are the ingredients in a Long Island Iced Tea? Teq, Vod, Whis, Gin, Rum

What makes a margarita a "Cadillac"? made with Repo

What is simple syrup? sugar water

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

not legal, MARRYING

What should you do if you break a glass in the ice? burn ice

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

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

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

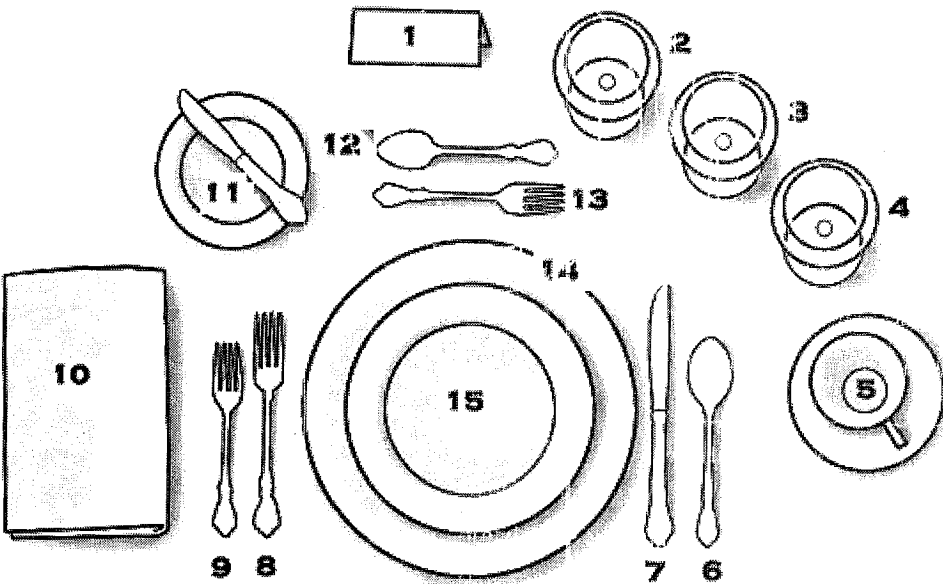
Multiple Choice

- D 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
- A 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
- C 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
- D 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

to
 83%

Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> 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) |
| <u>A</u> Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>G</u> French Passing | D. Area for dirty dishware and glasses |
| <u>B</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | F. Used to open bottles of wine |
| <u>C</u> 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

- 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 One inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar / milk
3. Synchronized service is when: all courses come out at once
4. What is generally indicated on the name placard other than the name? little Allergy
5. The Protein on a plate is typically served at what hour on the clock? ten to
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
alert chef