

# Daniel Torres

---

5716 Laurel Canyon Blvd Apt #3  
Valley Village , CA, U.S.A. 91607  
Tel: (203) 558-9688 Email: ctnylax@yahoo.com

<b>Profile</b>	<p>Delivered exceptional, friendly, and fast service. Answered questions about menu selections and made recommendations when requested.</p> <p>Accurately recorded orders and partnered with team members to serve food and beverages that exceeded guests' expectations.</p> <p>Skillfully anticipated and addressed guests' service needs.</p> <p>Managed closing duties, including restocking items and reconciliation of the cash drawer.</p>												
<b>Job Objective</b>	Experienced Food Server/Bartender seeks to continue career with restaurant to deliver outstanding service through focus, efficiency, and a commitment to doing whatever is necessary to provide an enjoyable dining experience.												
<b>Experience</b>	<table><tr><td>Mangia with GiGi &amp; Mike</td><td>May 2015 ~ May 2018</td></tr><tr><td>Bartender/Server</td><td></td></tr><tr><td>Barcelona Wine Bar</td><td>May 2018 ~ Present</td></tr><tr><td>Server</td><td></td></tr><tr><td>Ninety-Nine Restaurant &amp; Pub</td><td>Jun 2016 ~ Apr 2018</td></tr><tr><td>Server</td><td></td></tr></table>	Mangia with GiGi & Mike	May 2015 ~ May 2018	Bartender/Server		Barcelona Wine Bar	May 2018 ~ Present	Server		Ninety-Nine Restaurant & Pub	Jun 2016 ~ Apr 2018	Server	
Mangia with GiGi & Mike	May 2015 ~ May 2018												
Bartender/Server													
Barcelona Wine Bar	May 2018 ~ Present												
Server													
Ninety-Nine Restaurant & Pub	Jun 2016 ~ Apr 2018												
Server													
<b>Skills</b>	Friendly, outgoing, and charismatic personality well suited for a fast paced, customer service oriented restaurant.												



**Bartenders Test**

Score 23 / 35

**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

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"

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

F 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"

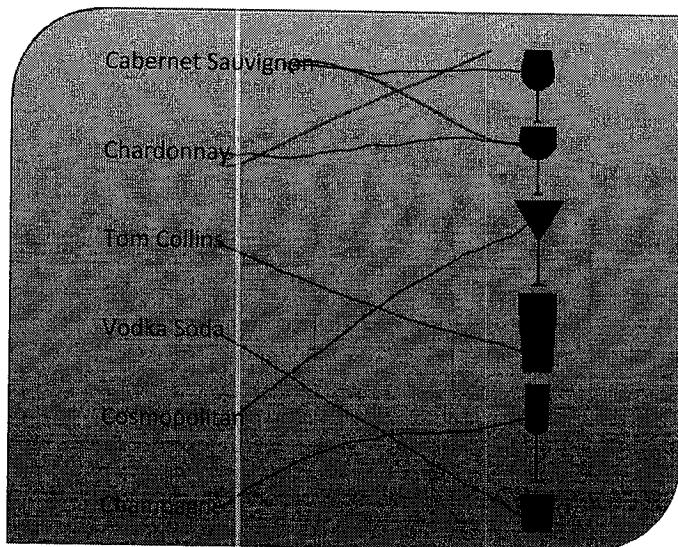
h.) Requesting a separate glass of another drink

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): Patron, Oban 14 yr, Grey Goose

What are the ingredients in a Manhattan? Sweet Vermouth, Bourbon, bitters

What are the ingredients in a Cosmopolitan? Vodka, lime juice, Triple Sec, Splash cran

What are the ingredients in a Long Island Iced Tea? Vodka, Gin, Rum, Tequila, Triple Sec, Sour mix

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

What is simple syrup? Sugar Water

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

No it is not legal to "Marry" drinks

What should you do if you break a glass in the ice? Pour Grenadine over it and melt it.

When is it OK to have an alcoholic beverage while working? Never

What does it mean when a customer orders their cocktail "dirty"? Olive Juice

What are the ingredients in a Margarita? Tequila, Triple Sec, lime juice, maybe simple syrup

**Multiple Choice**

D 1) Food is served on what side with what hand? -8  
 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

D 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

D 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

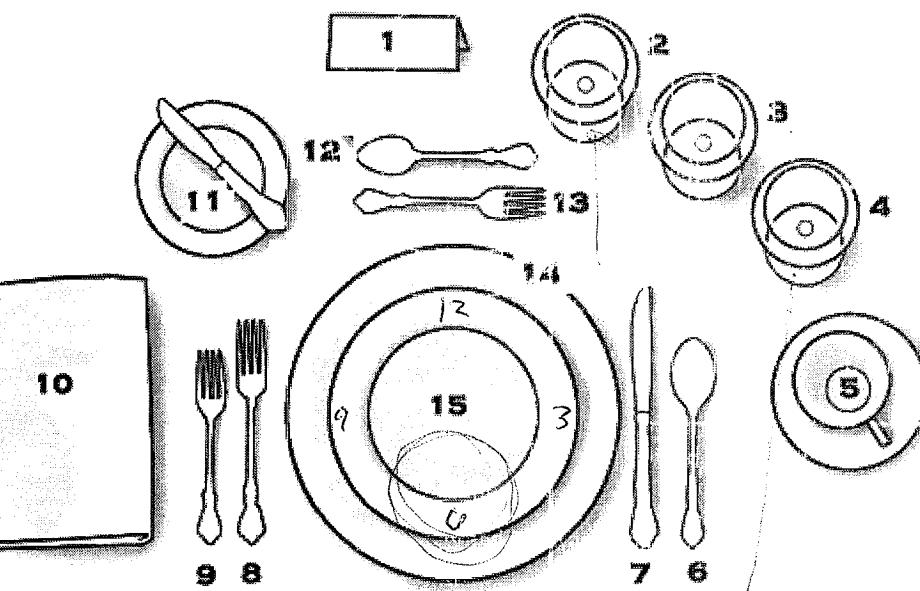
D 5) When you are setting a dining room how should you set up your tablecloths?  
 a) Neatly and evenly across the tables  
 b) The creases should all be going in the same directions  
 c) The chairs should be centered and gently touching the table cloth  
 d) All of the above

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

77%

**Match the Correct Vocabulary**

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

- 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 6 inches 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream / milk / sugar / candies
3. Synchronized service is when: Everyone is moving at the same time
4. What is generally indicated on the name placard other than the name? City
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? Get it for them / tell chef