

# Daniel Torres

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

## Profile

Delivered exceptional, friendly, and fast service.  
Answered questions about menu selections and made  
recommendations when requested.

Accurately recorded orders and partnered with team members to  
serve food and beverages that exceeded guests' expectations.

Skillfully anticipated and addressed guests' service needs.

Managed closing duties, including restocking items and  
reconciliation of the cash drawer.

**Job Objective** 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>	Mangia with GiGi & Mike Bartender/Server	May 2015 ~ May 2018
	Barcelona Wine Bar Server	May 2018 ~ Present
	Ninety-Nine Restaurant & Pub Server	Jun 2016 ~ Apr 2018

## Skills

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

→  
94%

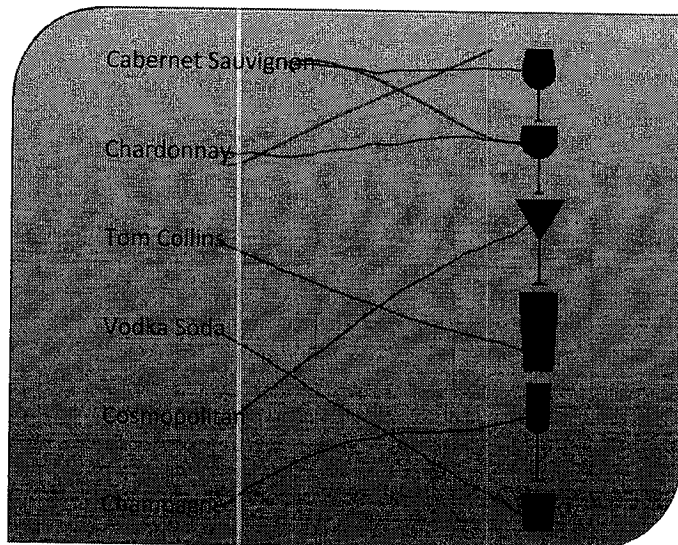
**Vocabulary (9 points)**

Match the word to its definition

- |                        |  |
|------------------------|--|
| <u>C</u> "Straight Up" | <del>a.)</del> Used to crush fruits and herbs for craft cocktail making                                      |
| <u>F</u> Shaker Tin    | <del>b.)</del> Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>I</u> "Neat"        | <del>c.)</del> To serve chilled liquor in a chilled stemmed cocktail glass with no ice                       |
| <u>A</u> Muddler       | <del>d.)</del> To pour 1/2 oz of a liquor on top   |
| <u>B</u> Strainer      | <del>e.)</del> Used to measure the alcohol and mixer for a drink   |
| <u>E</u> Jigger        | <del>f.)</del> Used to mix cocktails along with a pint glass and ice   |
| <u>G</u> Bar Mat       | <del>g.)</del> Used on the bar top to gather spills  |
| <u>D</u> "Float"       | h.) Requesting a separate glass of another drink   |
| <u>H</u> "Back"        | <del>i.)</del> 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

Name Daniel Torres

**Servers Test**

Score / 35

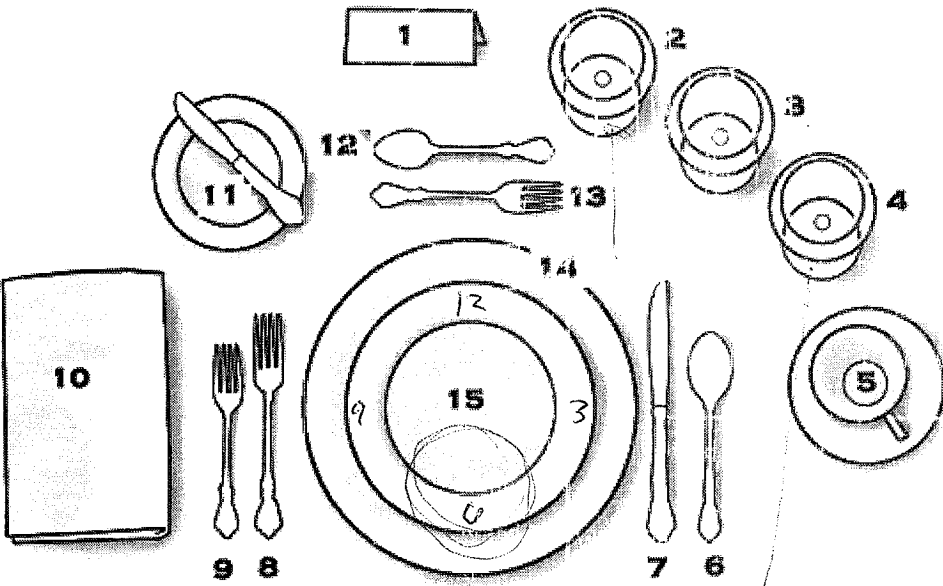
**Multiple Choice**

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

77%

**Match the Correct Vocabulary**

- |                          |   |
|--------------------------|---|
| <u>D</u> Scullery        | <u>A</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> Chaffing 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>G</u> Used to open bottles of wine   |
| <u>C</u> Tray Jack       | <u>H</u> 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 4 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 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 caddies  
 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? 9 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