

Henry Michael McCarthy BA  
6, Black Oak Trail, Warren, NJ 07059  
hmccarthy.12@gmail.com  
+1 908 938 9373

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### **SUMMARY**

I graduated Muhlenberg college last year and am currently in between schooling. I worked at a Law firm for four months and have been training to get my pilot's license in the interim. I would very much like the opportunity for employment and am extremely motivated to work hard. I get along with most everyone, am friendly, and dedicate myself to anything I do.

### **EDUCATION**

Boston University Paralegal Certificate- Completed April 2019

#### **Muhlenberg College (2016- 2018)**

A History Degree with a Minor in Political Science  
Member of Cross Country and Track Team from 2016 until 2018  
I was an active member of the Chapel Core and Chapel Fellows (Christian organization) on campus

#### **St Andrews University (2012 – 2014):**

University of St. Andrews, Scotland, UK - Modern History and International Relations  
Performance Representative St Andrews Cross Country and active race member  
Member of the St Andrews Union Debating Society  
Member of the St Andrews Christian Union

#### **Peddie School Hightstown New Jersey (2008 to 2012)**

2012- Dr. Henry Kissinger Award for Diplomacy  
2011- Declamation Contest Winner  
2008 & 2010 - Winner of public speaking inter School competition (declamation contest)  
2009 - Greatest Contribution from 1<sup>st</sup> year student Award (Sweatland Honor Prize)  
2009 - Head of Freshman Student Council  
2009 - Freshman Drama Prize  
2010 - School Head Tour Guide contd. Until graduation (3 years total)  
  
2005 – 2008 - Gill St. Bernard School, Gladstone New Jersey, USA. (2005-2008)  
1998 – 2005 - Beacon School, Chesham Bois, Bucks, UK (1998-2005)

### **WORK EXPERIENCE**

2019- January- End of Internship at Kenneth Vercammen's Law Office  
2018- October- Internship at Kenneth Vercammen's Law Office  
2017- From May to August 1<sup>st</sup> I worked as an intern for Henry Schien Cares which is the corporate social responsibility program at the company  
2016- Worked for Signature- marketing company based out of Cherry Hill, NJ (Door to door sales- Verizon FIOS campaign)  
2014- Worked for Kings Supermarket Company for 5 months- March through July (Associate in Produce Department)  
2011- Volunteer at the Passage (center for the Homeless) in London Victoria during summer  
2011- Worked in DiLetto's Coffee Lounge (Eastbourne, UK) as a dish washer/bus boy  
2010 - Summer – Internship London Law Firm at Memory Crystal/ Admin support Henry Schein London (5 weeks)



Name: Hunny McLaughlin Interviewer: Jo Polk  
 Date: 06/05/19 Rate of Pay: \$14  
 Position (s) Applied for: Server Referred by: Zip Recruiter

Server	/35	% Barender	/30	%	Full-Time
Prep Cook	/15	% Barista	/10	%	
Grill Cook	/40	% Cashier	/10	%	
Dishwasher	/10	% Housekeeping	/15	%	
Part-Time					

Graduated @ Muhlenberg College  
 Poly Sci degree in 2018  
 Peddie School - Hightstown  
 King's Supermarket: Produce Dept  
 Bussar / Dishwasher Dilettos Lounge in the UK  
 \* max 50 miles up to 1 hour  
 Total of \_\_\_\_\_ in Food Service  
 Tues/Weds/Thurs  
 can't start until 5pm  
 pending on weather.  
 Ends pilot school @  
 end of July

P.S. Experience: Y / N details:  
 Car Public Transit Carpool (Rider / Driver)  
 North NJ South NJ Central NJ Western Jersey Shore

TIPS Serv-Safe LEAD Other Will Submit  
 Details: Open M-F AM only PM only Weekdays only Weekends only  
5pm start

Bistro Black Bistro Tuxedo 1/2 Tuxedo Black Vest Long Black Tie  
 Chef Coat Chef Pants Kelves Black Pants Non-Slip Shoes Bow Tie Other: Black Tie  
 Would you recommend this applicant for a future Academy?



**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
- A 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

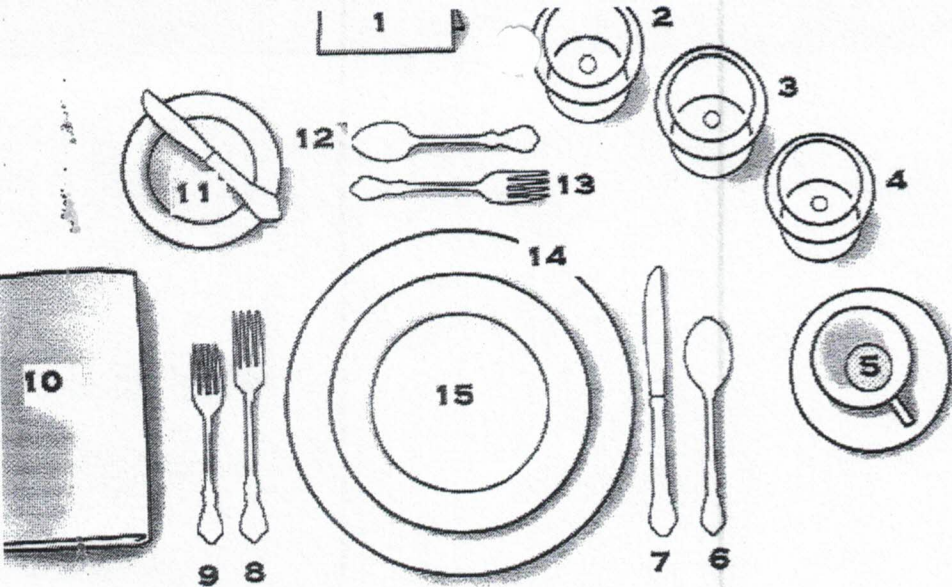
24/35

68%

**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>C</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>G</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>E</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

- 8 Dinner Fork  
 5 Tea or Coffee Cup and Saucer  
 7 Dinner Knife  
 2 ~~X~~ Wine Glass (Red)  
 9 Salad Fork  
 14 Service Plate  
 3 ~~X~~ Wine Glass (White)

- 10 Napkin  
 21 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 1 1/2 inch (es) from the edge of the table.  
 2. Coffee and Tea service should be accompanied by what extras? milk and sugar  
 3. Synchronized service is when: everything is removed/added at the same time  
 4. What is generally indicated on the name placard other than the name? position  
 5. The Protein on a plate is typically served at what hour on the clock? 20 clock 6  
 6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Make a note and tell the chef.



**Multiple Choice (6 points)**

- 1) Carbonation \_\_\_\_\_ the rate of intoxication.  
☒ a) Slows down  
☐ b) Speeds up  
☐ c) Does nothing to
- 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
- 3) You can accept an expired ID as long as all other information is correct.  
☐ a) True  
☒ b) False
- 4) If someone has had too much to drink, serving them coffee will help sober them up.  
☐ a) True  
☒ b) False
- 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
- 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

26/35

74%

**Vocabulary (9 points)**

Match the word to its definition

- I "Straight Up" C  
 E Shaker Tin  
 C "Neat" I  
 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

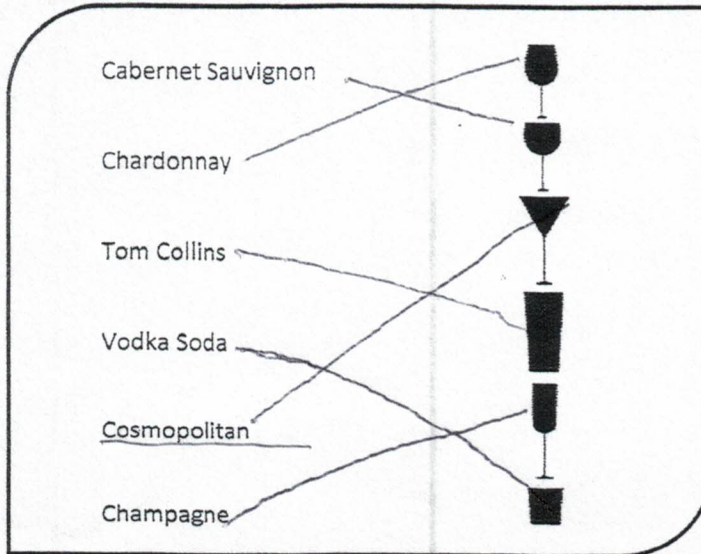


## Bartenders Test

Score / 35

### Glassware (6 points)

Match the correct glass to the drink



26/35

### Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points):

Belvedere, Grey Goose, Famous Grouse

What are the ingredients in a Manhattan?

vodka, olives, ~~tonic water~~ tonic water

What are the ingredients in a Cosmopolitan?

vodka, perry juice, soda water

What are the ingredients in a Long Island Iced Tea?

vodka and cranberry

What makes a margarita a "Cadillac"?

a certain type of alcohol

grand marnier fruit

What is simple syrup?

brown cane sugar syrup

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

No, mixing bottles

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

change the ice carefully (meat)

When is it OK to have an alcoholic beverage while working?

Never

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

mixture of stuff olive juice

What are the ingredients in a Margarita?

Not sure tequila, sweet & sour & cointreau