

Bartenders Test

Score 35 / 35

Multiple Choice (6 points)

B

1) Carbonation B 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

Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

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

F 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"

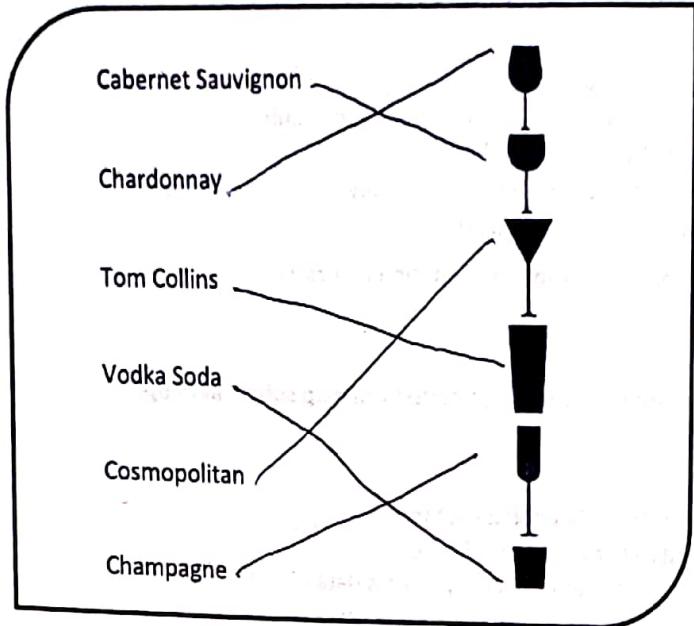
h.) Requesting a separate glass of another drink

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): Kettle, Buffalo Trace, Tanqueray

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

What are the ingredients in a Cosmopolitan? Vodka, Lime, Simple, splash cran

What are the ingredients in a Long Island Iced Tea? 1/2 oz Vodka, gin, Rum, Triple Sec (Tequila) Sweet, Sour

What makes a margarita a "Cadillac"? Float of Grand Marnier

What is simple syrup? Liquid Sugar / Equal Parts sugar & water

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

"Marrying" bottles is not legal

What should you do if you break a glass in the ice? Burn the ice, clean the area.

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 added

What are the ingredients in a Margarita? Tequila, Lime, Agave, OJ, Cointreau

JESSIE LAYNE SMITH

SUMMARY OF QUALIFICATIONS

- 10 years of diverse bartending experience
- Experience as shift lead, trainer, and supervisor
- Highly knowledgeable in cocktail recipes, wine, beer, and pairings
- Experience creating, from scratch, mixers and infusions
- Super creative in designing drinks - up to date on the newest trends
- Helped create drink menu
- People person! Outstanding customer service, sales, marketing, and people skills..
- Trained in both FOH and BOH operations
- TIPS certified and Food Handlers Card

WORK EXPERIENCE

- VIP Lounge Bartender - Levi Restaurant
- Catering Bartender - Giuseppe Fine Catering
- Bar Chef - Tavern
- Bartender - Buffalo Wild Wings
- Trainer/Bartender - Old Chicago
- Scriptwriter - Impulse Response Group

EDUCATION

- Mesa Community College - Associates in Science 2008-2010

REFERENCES

- Kendall Hendrix, Owner, Old Chicago - 480-544-4544
- Tiffany White, Manager, Lunch Box Wax - 480-343-1714
- Nanabeh Nez, Archeologist, Tonto National Forest - 480-251-0521

CONTACT INFO

- Cell Phone: 480-907-8981 / Fax 480-821-2285
- Email: Jessielayne84@gmail.com