

**Bartenders Test**

**Score / 35**

**Multiple Choice (6 points)**

**X C** 1) Carbonation C 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

**✓ h** 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

**✓ 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"  
**F** Shaker Tin  
**I** "Neat"  
**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  $\frac{1}{2}$  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

## Rodney Reid

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**Objective:** Seeking a position in hospitality where I can utilize my knowledge and work ethic in food service, providing the best possible experience, for the customer.

**Skills:** · More than twenty years of professional Waiter and Bartender experience; Cooking experience as: Prep cook, Grill/Line cook (breakfast, lunch and dinner), Omelet station, Carving station

### Professional

**Experience:** Sheraton Suites Galleria Atlanta, GA  
Food & Beverage Supervisor January 2018 to March 2019  
· Assists food & beverage manager in the supervision of all food and beverage operations with the emphasis on outlets and banquet operations

Legendary Events Catering Atlanta, GA  
Waiter, Bartender May 2013 to Present  
· Responsible for setting up and breaking down events.  
· Skilled in mixing alcoholic beverages.

Commerce Club Atlanta, GA  
Waiter, Bartender March 2014 to September 2017  
· Served food and prepared drinks for members and guests  
· Maintained club prestige and ambiance

All Team Staffing Atlanta, GA  
Line Cook, Waiter, Bartender January 2012 to Present  
· My knowledge and cooking skills helped the cook to provide more efficiently for large groups.  
· Responsible for handling special events in the absence of the head cook  
· Ability to fill-in without error or interruption of work flow

Kennesaw State College Kennesaw, GA  
Breakfast Cook/Asst. Banquet Captain January 2004 to December 2004  
· Assistant banquet captain: Supervised and coordinated service for event set-up and break-down  
· Prepared and served breakfast for students and staff on campus  
· Observed and maintained food quality, bar operation and customer service

### Education

Finney High, Detroit, MI; Diploma, 1979  
Vance School of Cooking, Detroit, MI; Certificate, 1989  
Georgia School of Bartending, Atlanta, GA; Certificate, 1984