

Bartenders Test

Score / 35

Multiple Choice (6 points)

- 1) Carbonation C 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

Vocabulary (9 points)

Match the word to its definition

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| <u>C</u> "Straight Up" | va.) Used to crush fruits and herbs for craft cocktail making |
| <u>F</u> Shaker Tin | vb.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>I</u> "Neat" | vc.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice |
| <u>A</u> Muddler | vd.) To pour 1/2 oz of a liquor on top |
| <u>B</u> Strainer | ve.) Used to measure the alcohol and mixer for a drink |
| <u>E</u> Jigger | vf.) Used to mix cocktails along with a pint glass and ice |
| <u>G</u> Bar Mat | vg.) Used on the bar top to gather spills |
| <u>D</u> "Float" | vh.) Requesting a separate glass of another drink |
| <u>H</u> "Back" | vi.) Means to serve spirit room temperature in a rocks glass with no ice |

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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