

Ashley Ejaus

Bartender - Full or Part time

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EXPERIENCE

LG Event Services, Anaheim— Cocktail Server/ Bartender

JUNE 2019 - CURRENT

- Prepare alcohol or non- alcoholic beverages for event guests
- Standing, walking, and carrying heavy trays of drinks
- Collected used glasses and bottles from tables

Spicy Noodle, Murrieta — Server

AUG 2014 - DEC 2018

- Utilize POS terminals to input customer orders, swipe credit cards, and enter cash amounts received
- Exhibit product knowledge when discussing menu options
- Served food and drink orders quickly and accurately

88 Ranch, Temecula — Cashier

NOV 2013 - AUG 2014

- Knowledge of how to balance a cash register at the end of shift
- Hands on experience in accepting payments from customers and give change and receipts
- Exuded friendly, courteous, and positive attitude and demonstrated professionalism

PROFILE

I am a graduate of Southern California Bartending School seeking a bartending position. I am a motivated, responsible, goal oriented individual with outstanding work record. Solid team player with a great positive attitude, reliable transportation, and customer service skills

SKILLS

Cash handling

Clear and efficient communication

Upselling

Multitasking

Strong memory

Keeping calm, collected, and keep a cool tone of voice

ACCOMPLISHMENTS

While in bartending school I excelled in being able to make six drinks in under three minutes

EDUCATION

SOCAL Bartending School, Anaheim— Bartending certification

Recently completed 40 hour bartender professional training program. Trained behind a real bar and learned how to expertly and quickly prepare a variety of drinks. Everything was real except for the liquor.

Areas I was able to gain proficiency in

- How to open and close a bar
- Hands on training and practice behind a real bar of the most popular basic and fancy drinks
- Bartending equipment and speed techniques
- Sanitation, Hygiene and health
- Customer service and suggestive selling techniques
- Knowledge of liquor, beer, and wine

Name _____

Score / 35

Servers Test

Multiple Choice

A 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

C 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 dinning 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

Match the Correct Vocabulary

A Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

B Queen Mary

B. 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)

C Chaffing Dish

C. Used to hold a large tray on the dining floor

D French Passing

D. Area for dirty dishware and glasses

E Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

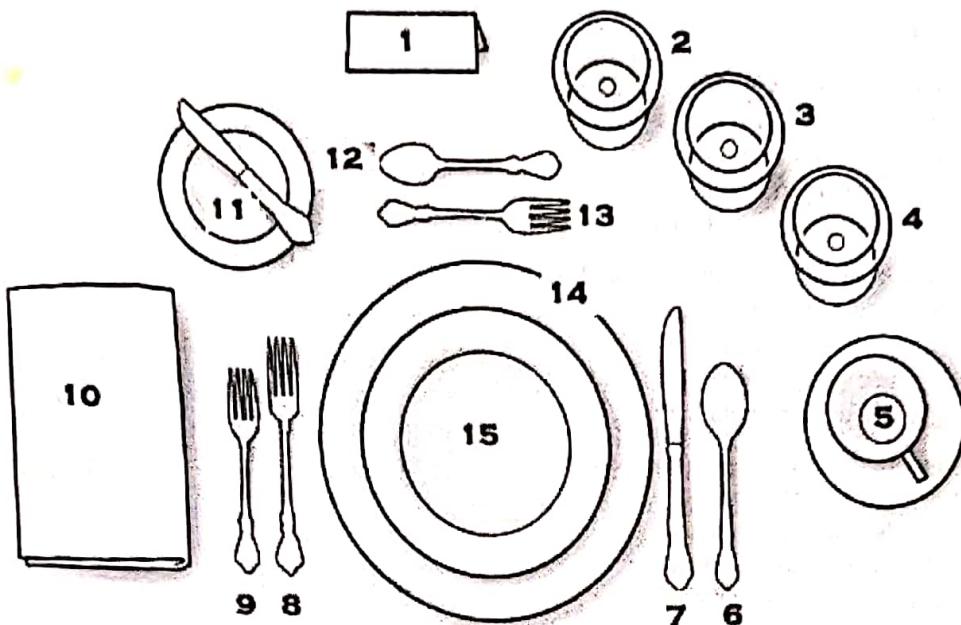
G Tray Jack

G. Style of dining in which the courses come out one at a time

Name _____

Score _____

Servers Test



Match the Number to the Correct Vocabulary

10	Napkin	8	Dinner Fork
11	Bread Plate and Knife	9	Tea or Coffee Cup and Saucer
1	Name Place Card	7	Dinner Knife
12	Teaspoon	2	Wine Glass (Red)
13	Dessert Fork	1	Salad Fork
6	Soup Spoon	14	Service Plate
15	Salad Plate	3	Wine Glass (White)
4	Water Glass		

Fill in the Blank

1. The utensils are placed _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? CREAM & SUGAR
3. Synchronized service is when: EVERYONE IS AT THE SAME TIME
4. What is generally indicated on the name placard other than the name? TABLE NUMBER
5. The Protein on a plate is typically served at what hour on the clock? 7
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? notify the chef manager

-18

Multiple Choice (6 points)

A 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

A 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 Muddlerd.) To pour $\frac{1}{2}$ oz of a liquor on topB 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

R "Float"

h.) Requesting a separate glass of another drink

H "Back"

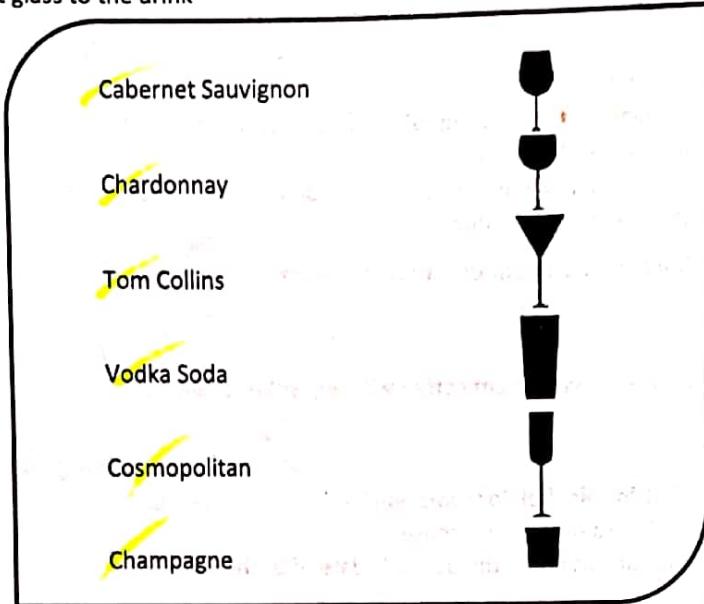
i.) Means to serve spirit room temperature in a rocks glass with no ice

Bartenders Test

Score / 35

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): grey goose, patron, malfy

1/2 What are the ingredients in a Manhattan? simple, bourbon, bitters

What are the ingredients in a Cosmopolitan? vodka, triple sec, cranberry, lime juice, vodka, rum, gin, tequila, triple sec,

What are the ingredients in a Long Island Iced Tea? coke, sweet & sour

What makes a margarita a "Cadillac"? grand marnier

What is simple syrup? _____

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

No it's not legal - marry a bottle

What should you do if you break a glass in the ice? pour olive curacao - burn the ice

When is it OK to have an alcoholic beverage while working? No

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

What are the ingredients in a Margarita? tequila, sweet & sour, lime juice, triple sec