

Jaime Lopez

1623 North Mariposa Ave
Los Angeles CA 90027
(213) 841-9613
Jaiiimelopezz@gmail.com

Frida Cantina — Bartender

April 2019 - July 2019

Making menu choices in an informative and helpful fashion. Maintained knowledge of current menu items. Mix cocktails for customers, serve and took orders. Closed and open the restaurant.



Ivanhoe Restaurant & Bar — Bartender

November 2018 - April 2019

Delivered food and beverage orders within established timeframes. Ordered and maintained inventory of bar products, including alcohol, soft drinks and supplies to drive high volume of sales.

Los Angeles Country Club — Main Bartender

May 2017 - Part Time (Current)

In charge of closing and opening the main bars and well to be prepared for anything during the day making sure everyone is happy.

Savoy Event Staff Inc. — Bartender, Captain Leader

April 2017 - On Call (Current)

Mix, pour and serve drinks for bar clientele as well as restaurant waitstaff. Lead everyone to a successful day at destined location.

Fairmont Miramar Hotel & Bungalows — Bartender / Barback

August 2015 - January 2017

Food and beverage orders within established time frames
Prepared mixed drinks; poured wine, Prepared coffee and espresso drinks.

Viceroy Hotel — Bartender / Barback

June 2014 - August 2015

Assisted guests with making menu choices in an informative and helpful fashion. Maintained knowledge of current menu items.

EDUCATION LATTC

Los Angeles Trade Technical College 2018

LACC Los Angeles City College

Bartenders Training Institute

SKILLS

Mixology certification

Banquet knowledge

Works well under pressure

Polishing

Ability to handle fast-paced

Bartender environment

Tips certification

Food handling knowledge

Food handlers certification

Banquet operations and off-site catering

Alcohol knowledge

LANGUAGES

Spanish/English

Bartenders Test

Score 31 / 35

Multiple Choice (6 points)

B 1) Carbonation Speeds up 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

+

97/100

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"

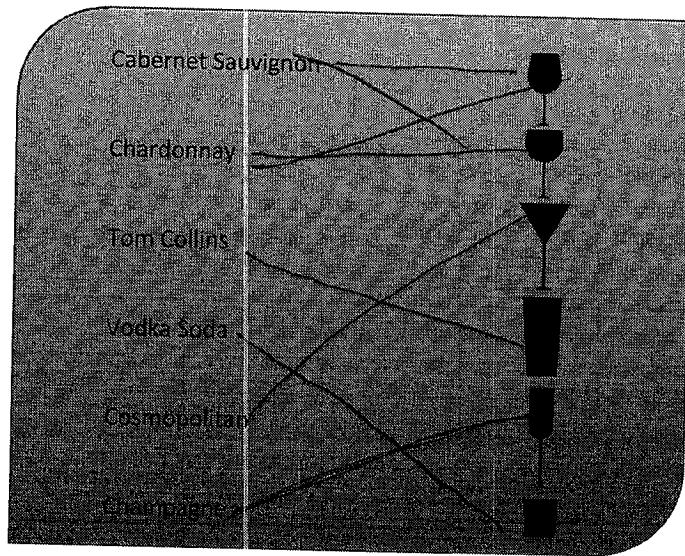
- h.) Requesting a separate glass of another drink

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): Tito's, Ketel, Patron

What are the ingredients in a Manhattan? Sweet Vermouth, Bourbon, Bitters

What are the ingredients in a Cosmopolitan? lime, Triple Sec, Cranberry, Vodka

What are the ingredients in a Long Island Iced Tea? Vodka, gin, tequila, Triple, rum, Ice tea or mix

What makes a margarita a "Cadillac"? Sub/ADD grand Marnier, Cointreau

What is simple syrup? Sugar water

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

NO it's called Marrying Bottles

What should you do if you break a glass in the ice? Burn All ice ~~Break~~ Breaking new ice after

When is it OK to have an alcoholic beverage while working? Never

What does it mean when a customer orders their cocktail "dirty"? Martini (Dirty Means olive juice)

What are the ingredients in a Margarita? lime, Triple Sec, tequila, Sometimes Agave

Servers Test

Score / 35

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

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

D

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

D Scullery

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

G 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)

A Chaffing Dish

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

B 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

C Tray Jack

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

