

Danny Christensen

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Crystal Bartenders – Bartender

Aug 2017 - present

- Make the cocktails for the guests at the private events
- Perform set up and closing bar procedures

Nordstrom Bar Verde – Bartender

Aug 2018 - May 2019

- Completed training modules including opening and closing procedures, mixology and customer service, filling in as a server as required and mentoring new hires.
- Contributed to the revolving cocktail menu and introduced a new cocktail each month.

Culinary Staffing – Bartender

Nov 2017 - 18

- Worked in a team environment to set up full bars in a variety of venues
- Venues included celebrity homes, private parties and corporate events.

Eataly – Bartender

Aug 17 – May 18

- Member of the original team that opened the Eataly location in Century City.
- Gained extensive knowledge in general mixology, wines from prominent regions Throughout Italy, and appropriate food pairings

Education

Fall 2013-2016

American Musical and Dramatic Academy in New York and Los Angeles; BFA in Acting,

Developed the following skills: stage combat, dialects, voice and pronunciation, developed budgets for plays, created light and sound cues, and also acted as a casting director on the panel for a mini series. Utilized new skill set in the following performances: A Mid Summers Nights Dream as Demetrius, Stage Door as Keith Burgess. Miramonte high school 2013: performed in Hamlet, Rabbit Hole, and Almost Maine. Athletics: Track + Football

AMDA Marketing Department – Intern

Promoted AMDA through social media via Twitter and Instagram.

Bartenders Test

Score 32 / 35

Multiple Choice (6 points)

- 1) Carbonation _____ 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

3
911

Vocabulary (9 points)

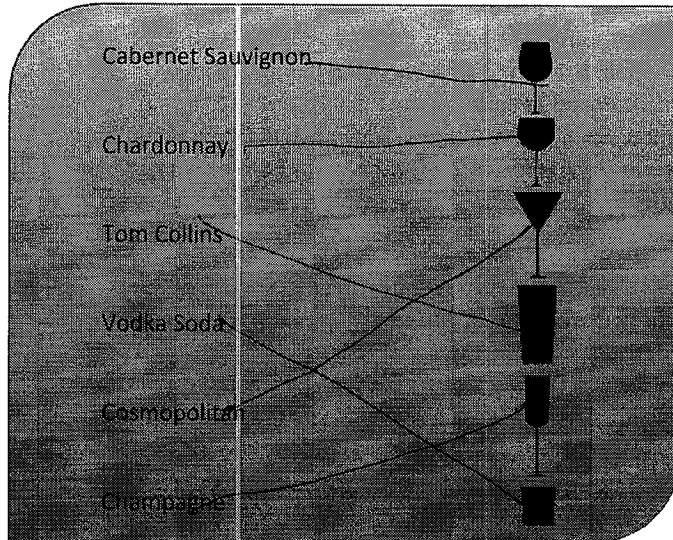
Match the word to its definition

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 ½ 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

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): Chopin (Vodka), Glenlivet (Scotch), Don Julio (Tequila)

What are the ingredients in a Manhattan? 2 oz Whiskey, 1 oz Sweet Vermouth.

What are the ingredients in a Cosmopolitan? 2 oz Vodka, 3/4 lime juice, 1/2 cranberry juice.

What are the ingredients in a Long Island Iced Tea? 1/2 Vodka, 1/2 Gin, 1/2 Rum, 1/2 Tequila, 1/2 Triple Sec, Top & Coke.

What makes a margarita a "Cadillac"? Gran mariner

What is simple syrup? A Syrup used to sweeten cocktails.

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

2 No cross contamination - MARIYING

What should you do if you break a glass in the ice? Remove the ice.

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

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

What are the ingredients in a Margarita? 2 oz Tequila, 1 oz lime, 1/2 simple.

Name Danny Christensen
Score 28 / 35

Servers Test

Multiple Choice

- 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
- 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
- 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
- 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
- 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
- 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 dining 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

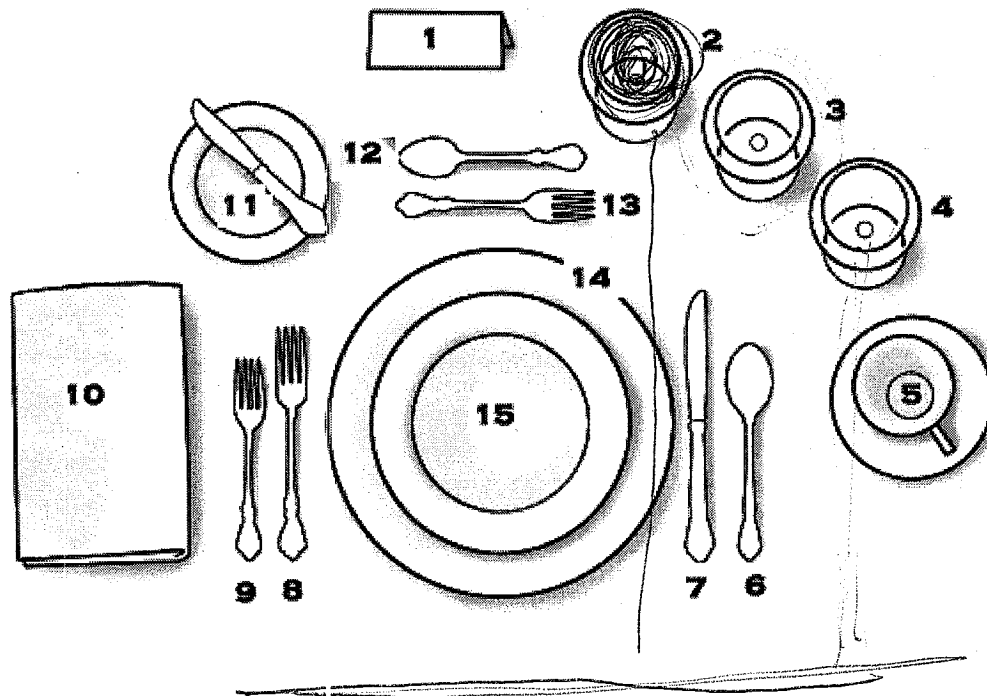
Match the Correct Vocabulary

- | | | |
|----------|-----------------|---|
| <u>C</u> | Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>D</u> | 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) |
| <u>A</u> | Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>B</u> | French Passing | D. Area for dirty dishware and glasses |
| <u>G</u> | Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> | Corkscrew | F. Used to open bottles of wine |
| <u>E</u> | Tray Jack | G. Style of dining in which the courses come out one at a time |

Name Danny

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

- 10 Napkin
- 11 Bread Plate and Knife
- 1 Name Place Card
- 12 Teaspoon
- 13 Dessert Fork
- 6 Soup Spoon
- 5 Salad Plate
- 8 Water Glass

- 8 Dinner Fork
- 3 Tea or Coffee Cup and Saucer
- 7 Dinner Knife
- 2 Wine Glass (Red)
- 9 Salad Fork
- 14 Service Plate
- 3 Wine Glass (White)

Fill in the Blank

1. The utensils are placed 2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream and Sugar
3. Synchronized service is when: everything comes out at once
4. What is generally indicated on the name placard other than the name? the group or company
5. The Protein on a plate is typically served at what hour on the clock? 9:00
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
list the allergies and hand it to the chef