

LaShawn Morris

Suzanne
Whiskey Mistress

327 Summer Ridge Lane. Lawrenceville, GA 30044. 678.613.9045
lashawnmmorris@gmail.com

Objective:

Certified and licensed as a professional bartender looking to obtain a bartending position where I can showcase my excellent customer service skills and outgoing personality

Education:

Professional Bartending School of Atlanta – September 2018

- Certification in Mixology/Bartending
- Bar Management and Cleanliness
- Signature Cocktails , beer and wine Knowledge
- Liquor Laws and Licensing

Gwinnett Technical College
GED

Lawrenceville, GA

October 2009

Professional Experience:

Pappadeaux Seafood Kitchen Server

Norcross, GA

Mar, 2017- Oct, 2017

- Explain how various menu items are prepared, describing ingredients and cooking methods.
- Prepare checks that itemize and total meal costs and sales taxes.
- Check patrons' identification in order to ensure that they meet minimum age requirements for consumption of alcoholic beverages.
- Serve food and/or beverages to patrons; prepare and serve specialty dishes at tables as required.

Atlanta Athletic Club Banquet Server

Johns Creek, GA

July 2016 – July 2017

- Provide excellent customer service by building strong relationships with club members
- Supervised in communications with clients for all types of functions, to ensure the success of the function. Assure client satisfaction with all aspects of their events.
- Timely set up of banquet room, BEO line up, distribution to service staff, description of the time line of events, breakdown and clean up
- Knowledgeable of event menu items and their contents, appropriate table setting, and table setting with correct preparation and garnishing method.

Country Club of the South Banquet Server

Duluth, GA

May 2015 - January2017

- Timely set up of banquet room, BEO line up, distribution to service staff, description of the time line of events, breakdown and clean up
- Provide excellent customer service by building strong relationships with club members
- Serve the food and/or beverage in the order and to the expectation of the Supervisor to ensure consistency throughout the banquet. Promptly remove dishes as guests complete each course and/or meal at the end of the meal or function
- Responsible for assistance in all side work, kitchen and linen room areas, along with arming banquet facility

Bartenders Test

Score 29 / 35

Multiple Choice (6 points)

B

1) Carbonation _____ the rate of intoxication.

- Slows down
- Speeds up
- Does nothing to

B

2) What are the six most commonly used spirits?

- Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
- Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
- Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
- Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

B

3) You can accept an expired ID as long as all other information is correct.

- True
- False

A

4) If someone has had too much to drink, serving them coffee will help sober them up.

- True
- False

A

5) What are the acceptable forms of ID for Alcohol Consumption?

- State or Government Issued ID Card or Drivers License
- Passport or Passport ID Card (as long as it lists the person's date of birth)
- School ID or Birth Certificate
- A & B
- 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.

- True
- False

Vocabulary (9 points)

Match the word to its definition

7

I "Straight Up"

E Shaker Tin

C "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

R "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

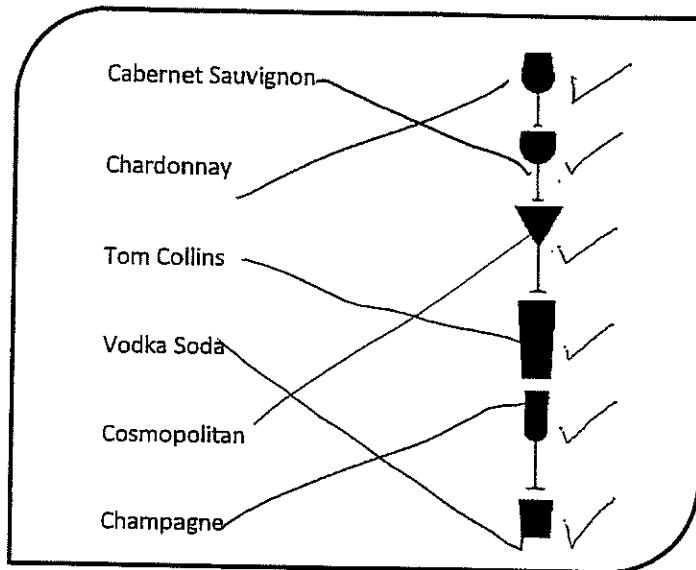
g.) Used on the bar top to gather spills

h.) Requesting a separate glass of another drink

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

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): Patron, Belvedere, Hendrick's

What are the ingredients in a Manhattan? Makers Mark, Bitters, Vermouth

What are the ingredients in a Cosmopolitan? Vodka, Cranberry, Lime juice

What are the ingredients in a Long Island Iced Tea? Vodka, Tequila, Gin, Rum, Sour mix

What makes a margarita a "Cadillac"? top w/ coke, Gran Manier

What is simple syrup? Sugar & water

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

NO, Marrying

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

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

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

What are the ingredients in a Margarita? Tequila, Triple Sec, Sweet
Sour mix, lime, juice