

TIFFANY GORDON

BARTENDINGCHICK@YAHOO.COM

770-865-3353



PROFESSIONAL SUMMARY

Driven with 6 years of service experience. Highly skilled in customer service interaction in a high volume customer environment. Successful in giving a high quality of service. Licensed bartender and mixologist.

SKILLS:

- Customer service
- Sales
- Cash handling
- Multitask
- Adaptability

WORK HISTORY:

- STEVI B'S (2008-FAYETTEVILLE, GA) SERVER 1 YEAR
- QUIZNO'S (2009-FAYETTEVILLE, GA) MANAGER 2 YEARS
- MARTA (2012-BUCKHEAD, GA) CASH ASSISTANT 2 YEARS
- BRODER BROS (2012-DULUTH, GA) PACKER 2 YEARS
- UBAR (2018-ATLANTA, GA) HOST, HOOKAH 9 MONTHS
- PRIVATE EVENTS (2016- CURRENT) BARTENDER, SERVER, HOOKAH
- BANQUETS (2016- CURRENT) BARTENDER, SERVER

EDUCATION:

- FAYETTEVILLE COUNTY HIGH (2011)
- BA'RAGE BARTENDING (2019)

Bartenders Test

Score / 35

Multiple Choice (6 points)

a) Carbonation _____ the rate of intoxication.

- Slows down
- Speeds up
- Does nothing to

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

- True
- False

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

- True
- False

d) 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) 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

a) "Straight Up"

b) Shaker Tin

c) "Neat"

d) Muddler

e) Strainer

f) Jigger

g) Bar Mat

h) "Float"

i) "Back"

- Used to crush fruits and herbs for craft cocktail making
- Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured
- To serve chilled liquor in a chilled stemmed cocktail glass with no ice
- To pour $\frac{1}{2}$ oz of a liquor on top
- Used to measure the alcohol and mixer for a drink
- Used to mix cocktails along with a pint glass and ice
- Used on the bar top to gather spills
- Requesting a separate glass of another drink
- Means to serve spirit room temperature in a rocks glass with no ice