

SUMMARY

Enthusiast in solving complex problems and identifying relevant, actionable opportunities. Combines experience in academics, business, and design to drive projects and quickly build momentum. Excels in highly collaborative environments that require interpersonal skills, focus, and multidisciplinary perspectives.



EXPERIENCE

The 1881

CRAFT BARTENDING

DEC 2018 - PRESENT

- » Prepares craft cocktails with a focus on classic cocktails using all fresh, seasonal ingredients
- » Operates the bar without support staff
- » Organizes and books music nights to drive weekend sales; doubled average Sunday sales
- » Attention to detail in drink presentation and garnish

Mission Wines

WINE BARTENDING, SALES, SHIPPING

NOV 2013 - AUG 2018

- » Paired and recommended wine & beer for various foods and moods
- » Developed knowledge of various regions, styles, and producers of the inventory as well as appropriate stemware
- » Managed a team for high volume shipping of premium wines & beers with 0% breakage
- » Trained under former Sommelier at Patina with 15 years experience
- » Developed relationships with suppliers and expanded inventory selection

Private Tutor & Grader

FREELANCE

AUG 2012 - DEC 2016

- » Tutored students of all ages (6 to 66) in mathematics, history, writing, and other subjects
- » Certified by the National Tutoring Association and trained in Title V compliance to assist students who are physically/intellectually disadvantaged
- » Graded assignments and created rubrics & gradebooks for professors at Pasadena City College

Pasadena City College

MATH TUTOR & STUDENT TEACHER

FEB 2012 - FEB 2016

- » Tutored college students in mathematics ranging from arithmetic to calculus
- » Taught and created lesson plans for 7-hour daily courses (35 hrs/week)
- » Challenged, engaged, and developed rapport with students



SKILLS

LISTENING & INTERPERSONAL	● ● ● ● ●
CRAFT / WINE BARTENDING	● ● ● ● ○
OPERATIONAL EFFICIENCY	● ● ● ● ○
PAIRING / RECOMMENDATIONS	● ● ● ○ ○
DIGITAL LITERACY	● ● ● ● ●
MULTILINGUAL	● ● ● ○ ○
TEAM PLAYER	● ● ● ● ●



EDUCATION

Pasadena City College
ASSOCIATE'S DEGREE IN MATHEMATICS (GPA 3.7)
Expected TBD

Los Angeles Int'l Charter High School
HIGH SCHOOL DIPLOMA
Graduated June 2010

Bartenders Test

Score ~~35~~ / 35

Multiple Choice (6 points)

- b 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
- 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

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

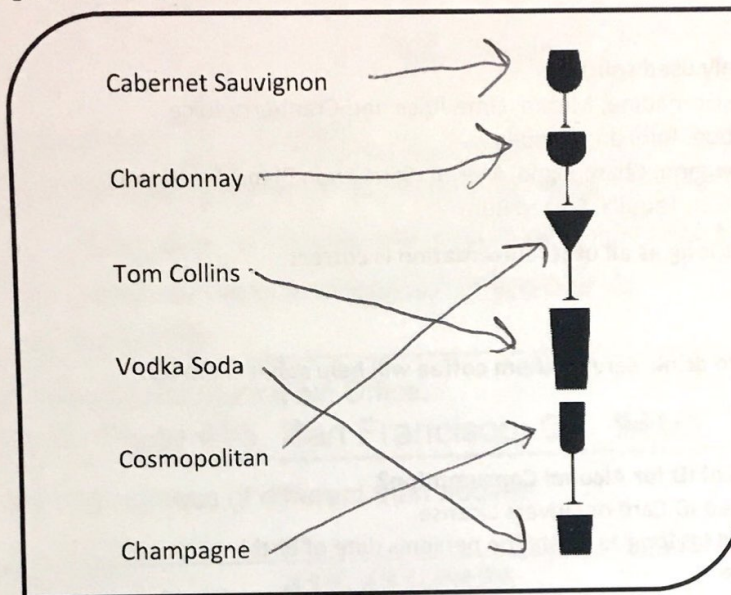
d "Float"

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): Don Julio 1942, King Louis 13, Old Rip Van Winkle
- What are the ingredients in a Manhattan? Rye Whiskey, Sweet vermouth, angostura bitters
- What are the ingredients in a Cosmopolitan? Lime juice, cranberry, congeiv, vodka (citrus), luxardo cherry
- What are the ingredients in a Long Island Iced Tea? gin, vodka, tequila, rum, sweet and sour, coke
- What makes a margarita a "Cadillac"? Grand Mariner
- What is simple syrup? equal parts, sugar and water
- Is it legal to pour liquor from one bottle into another? What is this called? (2 points)
no, it's called 'marrying' bottles i've also heard other terms
- What should you do if you break a glass in the ice? Burn the ice and clean well before continuing to serve
- 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? lime, agave syrup, triple sec, tequila