

Curtis D Davis

Event Coordinator, Waiter and Bartender

1917 Rodney Dr #114
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(323) 495-2281
curtisddavis@gmail.com

EXPERIENCE

Killer Shrimp, Marina Del Rey, CA. — Waiter

2/2019- PRESENT

Manager: Chris Vaccarella (310) 753-5787

Playa Provisions, Playa Del Rey, CA. — Lead Waiter

March 2017 - Feb 2019

Manager: Taylor Hall (805) 657-5359

Westside Comedy Theatre, Santa Monica, CA. — Night Manager

May 2015 - Mar 2017

Manager: Byron Kennedy (310) 893-9000

Lemonade Abbot Kinney Venice, CA — AGM/Training Coordinator

Jan 2014 - June 2015

Manager: Brittany Lampson (310) 452-6200

Mr. Chow's Malibu — AGM/Training Coordinator

November 2012 - Aug 2013

Manager: Ricardo (310) 456-7600

The Jonathan Beach Club, Santa Monica, CA — Bartender And Waiter

April 2010- May 2012

(310) 393-9245

The Saint Louis Club St. Louis, MO — Captain and Supervisor

Feb 2005 - October 2009

Skills and Qualities

Over 20 years in Hospitality
Professional and Personable
Organized Multi-Tasker
Strong Leadership Skills
Above Average
Communication Skills
Passionate

Certifications

Servsafe
T.I.P.S
C.P.R.
1st Level Sommelier

Education

Fontbonne University,
Clayton Mo.

Lindbergh High School
St. Louis, Mo.

Bartenders Test

Score 31 / 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
- A 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"
E Shaker Tin
I "Neat"
A ~~B~~ Muddler
B Strainer
E Jigger
G Bar Mat
D "Float"
H "Back"

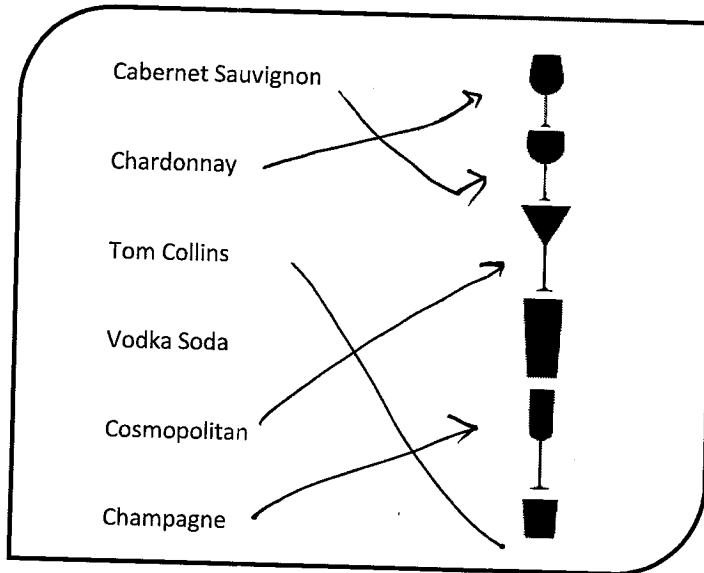
- a.) Used to crush fruits and herbs for craft cocktail making
b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured
c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice
d.) To pour ½ oz of a liquor on top
e.) Used to measure the alcohol 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

Bartenders Test

Score / 35

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): GRAN MARNIER, McALLAN 25; J&W BLUE

What are the ingredients in a Manhattan? Whiskey, Sweet Vermouth, bitters

What are the ingredients in a Cosmopolitan? Vodka, Lemon ^{juice}, cranberry, simple

What are the ingredients in a Long Island Iced Tea? Vodka, Gin, Teq, rum, Sweet, Sour; splash Coke

What makes a margarita a "Cadillac"? Orange liqueur float

What is simple syrup? Syrup used to sweeten drinks made from = parts ^{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? Don't Burn ice with hot water / remove glass / get new 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? Teq, lime juice, Sweet/Sour or sweetener

Servers Test

Multiple Choice

- D 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
- D 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
- B 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 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

80

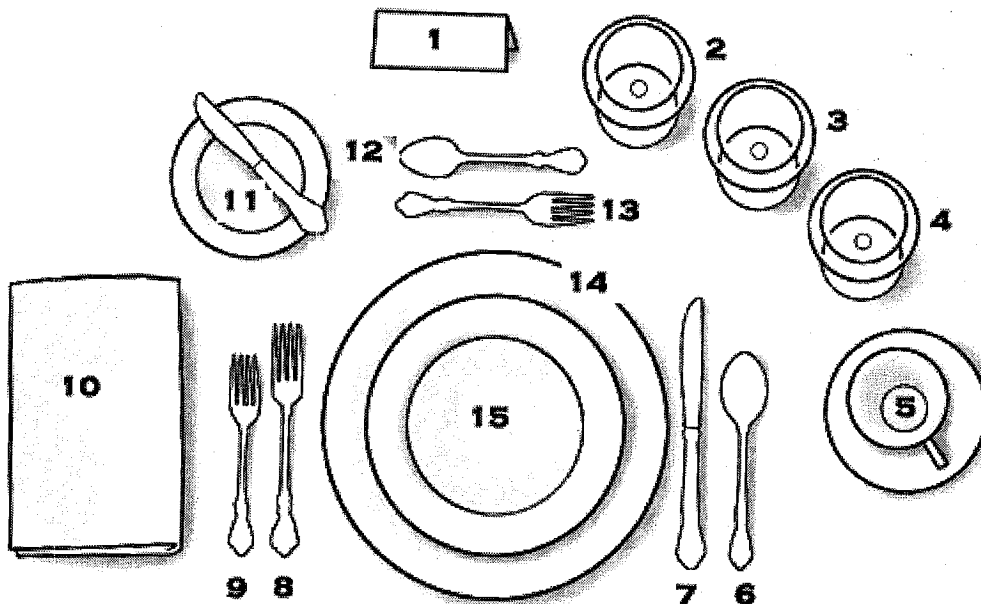
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</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>G</u> French Passing | D. Area for dirty dishware and glasses |
| <u>B</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>C</u> Tray Jack | G. Style of dining in which the courses come out one at a time |

Name Chris D. Davis

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

- | | | | |
|-----------|-----------------------|-----------|------------------------------|
| <u>10</u> | Napkin | <u>8</u> | Dinner Fork |
| <u>11</u> | Bread Plate and Knife | <u>3</u> | Tea or Coffee Cup and Saucer |
| <u>1</u> | Name Place Card | <u>7</u> | Dinner Knife |
| <u>12</u> | Teaspoon | <u>2</u> | Wine Glass (Red) |
| <u>13</u> | Dessert Fork | <u>9</u> | Salad Fork |
| <u>6</u> | Soup Spoon | <u>14</u> | Service Plate |
| <u>15</u> | Salad Plate | <u>3</u> | Wine Glass (White) |
| <u>4</u> | Water Glass | | |

Fill in the Blank

- The utensils are placed 1 1/2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Creamer/milk and Sugar Caddies
- Synchronized service is when: The waiters serve ^{at table} all at same time.
- What is generally indicated on the name placard other than the name? ~~Room~~ meal pre-ordered? allergy
- The Protein on a plate is typically served at what hour on the clock? 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
 ① Inform your captain/sup - hand to plating or kitchen to instruct Expo