

# JORDANE CHRISTIE

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## Education

### ***CUNY Brooklyn College***

Bachelors of Fine Arts in Acting; Class of 2014

### ***London Academy of Music and Dramatic Arts***

\*Member of SAG/AFTRA - Having appeared in 7 network television shows

## Previous Employment

### ***Liaison Hollywood***

Bar back/ TSA Server Assistant

Feb 2019 - current

- Assistant cocktail waitresses with bottle service set up and the VIP experience
- Restock liquor and service essentials beyond the bar
- Maintain tidiness of the space during the height of service in this packed out NYC nightlife hotspot

### ***BOA Steakhouse***

Runner

May 2017 - current

- Knowledge of the menu, bring food to the table and describe to guests
- Table-side preparation; the famous Caesar salad "show", steak tartar
- Extension of service and communication between kitchen and the floor

### ***The Blond Bar/Lounge***

Bar back/ TSA Server Assistant

March 2016- March 2017

- Assistant cocktail waitresses with bottle service set up and the VIP experience
- Restock liquor and service essentials beyond the bar
- Maintain tidiness of the space during the height of service in this packed out NYC nightlife hotspot

### ***Soho Grand Hotel***

Cater Server/Bar

October 2015- March 2017

- Set up and break event space with necessary tableware
- Maintain inventory as well as make sure it is washed and polished for future events
- Create a comfortable yet professional experience for new and returning clients

### ***Tribeca Grand Hotel***

Doorman/Bellman

May 2014 -September 2015

- Extend a warm welcome and appreciation to every guest
- Assist guests with luggage, taxis, and any other requests
- Develop relationships with neighboring businesses and provide recommendations to hotel patrons

### ***Marcus Samuelsson's Red Rooster Harlem***

Server/Host/Door

March 2012- March 2013

- Demonstrate great knowledge of food and be able to suggest wine pairings
- Take the guests order and provide the best of service
- Maintain a sharp image and portray the lively image of Harlem

### ***Lenox Square Grille***

Server/Host

July 2009- August 2011

- Take guests orders and work well in a very fast paced environment
- Assist team members and put customer satisfaction above all
- Bus tables, run food, host, and provide service wherever it is needed

**Mission Statement:** "My passion is for people; It makes me happy when I am learning more about the complexities of humanity, and happiest when I know that a brief encounter with me has made their day even just a tad better.

*References Available Upon Request*



Name

Jordan Christie

## Servers Test

Score 20 / 35

### Multiple Choice

A 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

A 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

A 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

S 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

D Scullery

E Queen Mary

A Chaffing Dish

B French Passing

B Russian Service

F Corkscrew

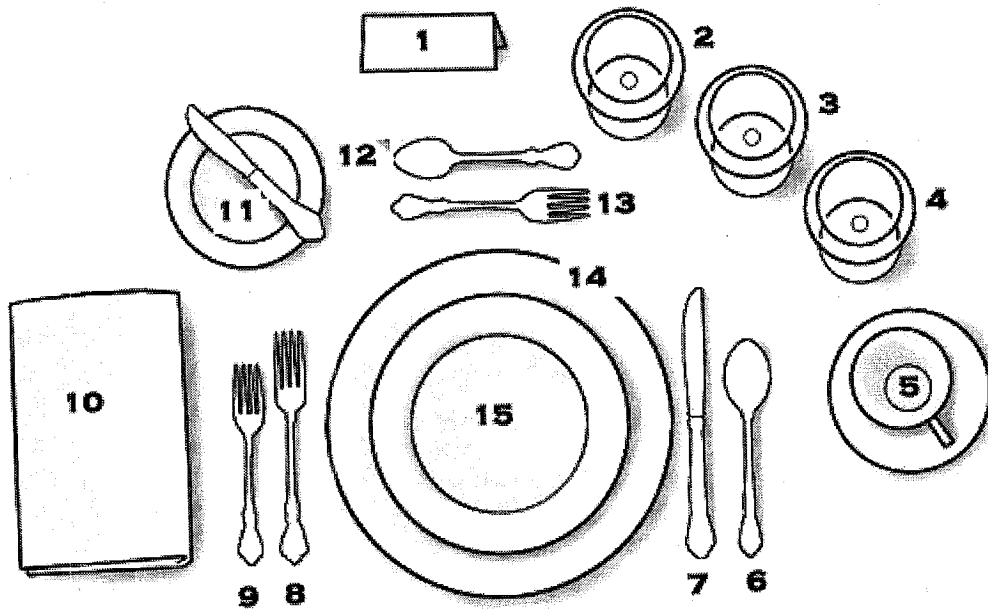
C Tray Jack

- A. Metal buffet device used to keep food warm by heating it over warmed water
- 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)
- C. Used to hold a large tray on the dining floor
- D. Area for dirty dishware and glasses
- E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- F. Used to open bottles of wine
- G. Style of dining in which the courses come out one at a time

Name \_\_\_\_\_

**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>5</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 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Saucer, spoon, sugar, cream
- Synchronized service is when: everyone is served each course at the same time
- What is generally indicated on the name placard other than the name? Mr/Mrs. Company, title
- The Protein on a plate is typically served at what hour on the clock? Half hour 6:00
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Ask the kitchen of allergies & comply

## Bartenders Test

Score / 35

### Multiple Choice (6 points)

Beer Wine JORDAN Christie

- 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

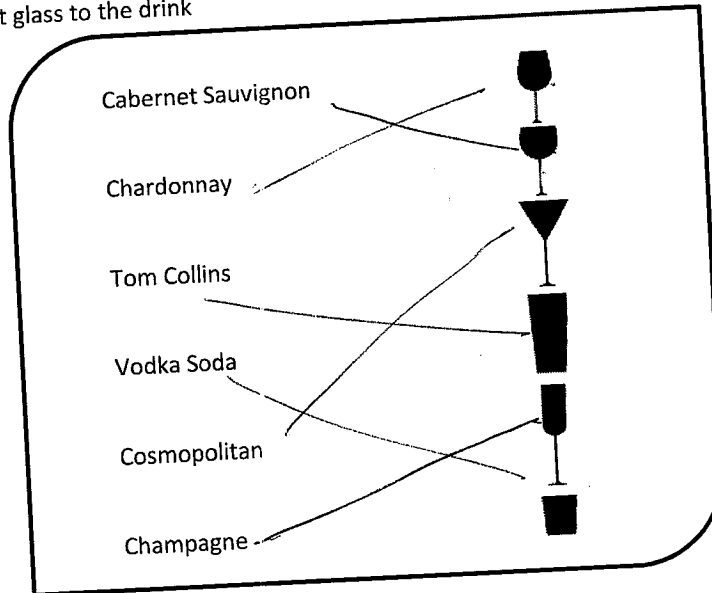
### Vocabulary (9 points)

Match the word to its definition

- |                        |   |
|------------------------|---|
| <u>H</u> "Straight Up" | a) Used to crush fruits and herbs for craft cocktail making                                       |
| <u>C</u> Shaker Tin    | b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>I</u> "Neat"        | c) To serve chilled liquor in a chilled stemmed cocktail glass with no ice                        |
| <u>A</u> Muddler       | d) To pour 1/2 oz. of a liquor on top   |
| <u>B</u> Strainer      | e.) Used to measure the alcohol and mixer for a drink   |
| <u>E</u> Jigger        | f.) Used to mix cocktails along with a pint glass and ice   |
| <u>G</u> Bar Mat       | g.) Used on the bar top to gather spills  |
| <u>D</u> "Float"       | h.) Requesting a separate glass of another drink  |
| <u>F</u> "Back"        | 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 Pagnon, Class Azul, Bulwer

What are the ingredients in a Manhattan?

What are the ingredients in a Cosmopolitan?

What are the ingredients in a Long Island Iced Tea?

Rum + Tequila, Vodka, Coke, lemon juice

What makes a margarita a "Cadillac"?

The liquor and high end liquor - grand marnier

What is simple syrup?

Sugar + hot water

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

No, to carry

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

Turn all ice and refill after removing glass

When is it OK to have an alcoholic beverage while working?

Never

What does it mean when a customer orders their cocktail "dirty"?

w/ an olive + lime juice

What are the ingredients in a Margarita?

Triple sec, Margarita mix, simple syrup, tequila