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Micah Smith

Experience	Dimitriou's Jazz Alley Seattle, WA	<u>Server & Bartender</u> 2013-2019	206-441-9729
	Grant Park Music Festival Chicago, IL	<u>Usher</u> 2013	312-742-7654
	Kamehachi Sushi Chicago, IL	<u>Server/Cashier</u> 2013	312-765-8700
	Audio Recording Unlimited Chicago, IL	<u>Studio Intern</u> 2012	312-527-7000
	Crosby's Kitchen Chicago, IL	<u>Barback/Busser/Runner</u> 2012	773-883-2525
	Elate Chicago, IL	<u>Server/Busser</u> 2012	<i>closed</i>
	Columbia College Audio Dept. Chicago, IL	<u>Teaching Assistant & PA</u> 2011	847-687-9352
	Fox & Obel Chicago, IL	<u>Busser/Runner</u> 2010-2011	312-410-7301
	Zen Bento Eagle, ID	<u>Server/Cook</u> 2007-2010	
Education	Bachelor's Degree - 2012	Columbia College Chicago, IL	Audio Design & Production
Skills	Over 7 years of professional fine dining experience, wine service, high volume table service, craft cocktail bartending in a full bar, beer and wine knowledge, POS systems, and high volume hand-held POS systems. Over 12 years customer service experience in the restaurant industry.		
References	Bernie Spring – 206-816-5010 - berniespring@gmail.com - Maitre d' at Dimitriou's Jazz Alley Ari Dimitriou – 206-718-1124 – Bar Manager at Dimitriou's Jazz Alley Rob Perry – 206-605-8679 – Assistant Manager at Dimitriou's Jazz Alley		

Bartenders Test

Score 34 / 35

Multiple Choice (6 points)

C 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"

a.) Used to crush fruits and herbs for craft cocktail making

E Shaker Tin

b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

i "Neat"

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

A Muddler

d.) To pour $\frac{1}{2}$ oz of a liquor on top

B Strainer

e.) Used to measure the alcohol and mixer for a drink

E Jigger

f.) Used to mix cocktails along with a pint glass and ice

G Bar Mat.

g.) Used on the bar top to gather spills

D "Float"

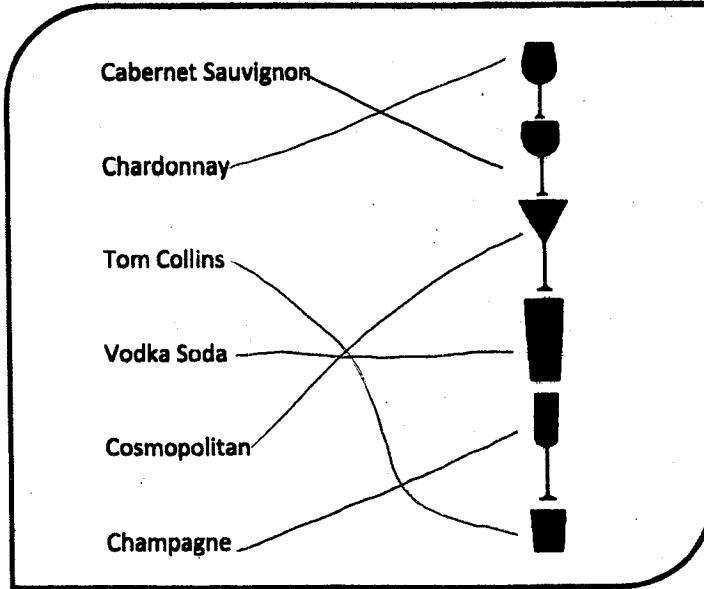
h.) Requesting a separate glass of another drink

H "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): Knob Creek, Belvedere, Glenlivit

What are the ingredients in a Manhattan? Bourbon, Sweet Vermouth, bitters, cherry garnish

What are the ingredients in a Cosmopolitan? Lime, Cran, Triple Sec, Vodka, Lime Garnish

What are the ingredients in a Long Island Iced Tea? Vodka, Gin, Rum, Tequila, Coke, Splash Lemon juice

What makes a margarita a "Cadillac"? Gran Marnier instead of Triple Sec floated

What is simple syrup? half water and sugar reduced by boiling

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

No, Mixing

What should you do if you break a glass in the ice? burn ice well with hot water, remove glass

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

What does it mean when a customer orders their cocktail "dirty"? a Splash or two of Olive Juice

What are the ingredients in a Margarita? Lime, Triple Sec, tequila, simple Syrup, Salt Rim

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

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

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 dinning 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

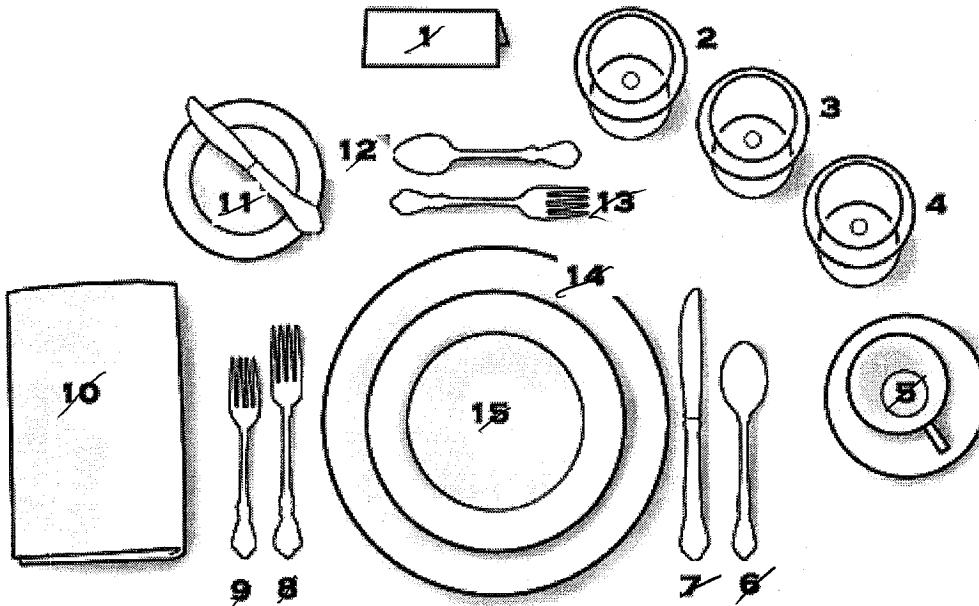
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77

Match the Correct Vocabulary

<u>E</u> Scullery	A. Metal buffet device used to keep food warm by heating it over warmed water
<u>A</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>D</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 _____
Score / 35

Servers Test



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

1. The utensils are placed _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream, Sugar, honey, lemon.
3. Synchronized service is when: All tables are served each course at the same time
4. What is generally indicated on the name placard other than the name? Company they work for.
5. The Protein on a plate is typically served at what hour on the clock? 7:00
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Tell them their options. If you don't know tell them you will find out and return.
From head chef
TEST_Server (rev. 2013.07.31)