

# Interview Note Sheet

Name: <u>Hassan Tavakoli</u>	Interviewer: <u>Amanda Devine</u>
Date: <u>9/24/19</u>	Rate of Pay: <u>\$ 14.00</u>
Position (s) Applied for: <u>Bartender</u>	Referred by: <u>Bergen Cty One Stop</u>

Test Scores					
Server	/35	% Bartender	/30	%	
Prep Cook	/15	% Barista	/10	%	
Grill Cook	/40	% Cashier	/10	%	
Dishwasher	/10	% Housekeeping	/15	%	

Score
Full-Time
<u>Part-Time</u>

Relevant Experience & Summary of Strengths	Total of <u>20+</u> in Food Service
<p><u>Grand Hyatt hotel - 1991 - 2018</u></p> <p><u>Bartending Set up</u></p> <p><u>Room Service.</u></p> <p><u>max travel: 30 mins.</u></p>	
<p>P.O.S. Experience: <u>Y / N</u> details: _____</p>	

<p>Transportation: <u>Car</u> Public Transit Carpool ( Rider / Driver )</p>	
<p>Regions Available to Work: <u>North NJ</u> South NJ Central NJ Jersey Shore</p>	
<p>Certifications: <u>TIPS</u> Serv-Safe LEAD Other _____ Will Submit</p>	
<p>Availability: <u>Open</u> <u>AM only</u> PM only <u>Weekdays only</u> <u>Weekends only</u></p>	
<p>Details: <u>Bistro</u> <u>Black Bistro</u> Tuxedo 1/2 Tuxedo Black Vest <u>Long Black Tie</u></p>	
<p><u>Chef Coat</u> <u>Chef Pants</u> Knives <u>Black Pants</u> <u>Non-Slip Shoes</u> Bow Tie Other: _____</p>	
<p>Would you recommend this applicant for Aerobics Academy? _____ Convention Candidates? _____ Other Languages Spoken: _____</p>	



Hassan T 1

Hassan Tavakoli ( SAM )  
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### **PROFILE**

Highly qualified Server with diverse F&B experience. Trained in guest service relations with a dedication to a positive guest experience. Detail oriented, energetic and driven to exceed expectations. Recognized by supervisors, Dependable and Team player.

### **HIGHLIGHTS**

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- Works well under pressure
- Trained in liquor, wine and food service
- Team player
- Excellent Sense of Humor
- Self motivated

### **WORK EXPERIENCE**

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**Grand Hyatt New York | In-Room Dining Server**  
**October 1991 – April 8, 2018**

#### ***Key Responsibilities and Achievements:***

- Delivered food and beverages to guests' rooms in a timely manner.
- Thoroughly completed all station set-up and breakdown responsibilities while working multiple roles during scheduled shifts.
- Cover Bartender shifts whenever a shift needed to be covered.
- Set up VIP amenities and delivered prior to VIP guests' arrival.
- Performed Server and Bartender service for In-Room Hospitality suite functions.

**Hyatt Grand Cypress | In-Room Dining and Banquet Server**  
**January 1984 – October 1991**

**EDUCATION AND CERTIFICATIONS**  
**Florida A&M University,**

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References are available upon request

**Multiple Choice (6 points)**

80%

- 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"

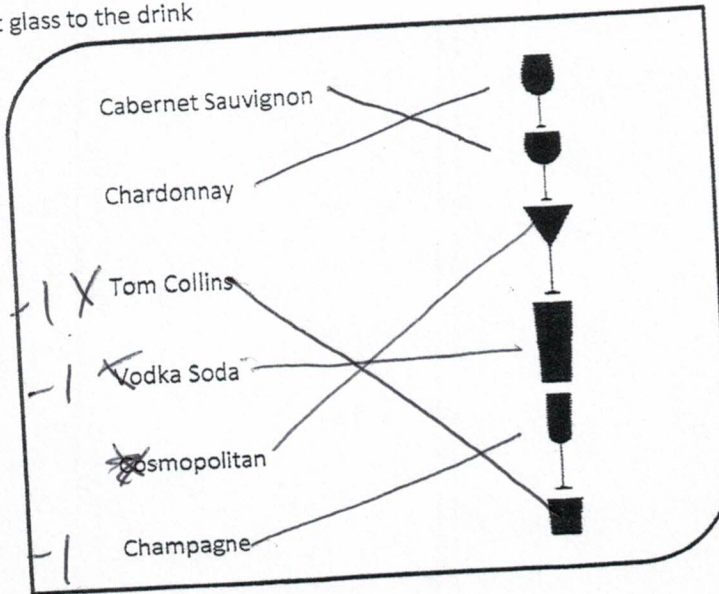
H "Back"

- 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



-3

**Answer and Question (14 points)**

Provide examples of 3 brand name "top shelf" spirits (3 points): Goose, Hennessy, Patron

X What are the ingredients in a Manhattan? Whiskey, Bitters, Cherry

What are the ingredients in a Cosmopolitan? Vodka, Sec, Cran. Juice

What are the ingredients in a Long Island Iced Tea? Vodka, Gin, Rum, Triple, Tequila, Soda, Lemon

What makes a margarita a "Cadillac"? Grand Float.

What is simple syrup? Sugar dissolved in water.

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

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

When is it OK to have an alcoholic beverage while working? No

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

X What are the ingredients in a Margarita? \_\_\_\_\_

-4