

TERESA JETER

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PROFILE

Experienced Server/Bartender bringing enthusiasm, dedication and exceptional work ethic with a winning attitude and desire to deliver an extraordinary dining experience. Over 10 years of effectively promoting a positive and productive environment. Resourceful and self-sufficient. Efficient at multitasking while remaining professional and courteous. Successful in mastering new skills through hands-on experience.

PROFESSIONAL EXPERIENCE

DANTANNAS SPORTS BAR CNN CENTER 4/2018 - Present

Bartender and Server

- Assist guests in order selection, recommend menu items and ensure prompt and accurate service.
- Regularly follow-up with guests and fulfill additional requests.
- Responsible for overseeing opening/closing duties and provide direct assistance to Bartenders and staff.

EINSTEIN'S ATLANTA 2/2016-5/2018

Server and Bartender

- Exhibit thorough knowledge of menu items and beverage selections.
- Lead Server and Trainer for new hires.
- Maintain clean and orderly dining area.

THUMBS UP DINER 3/2013 - 2/2016

FOH Manager

- Develop and maintain staff that provides hospitable and professional service.
- Effectively communicate with strong interpersonal skills to maintain positive relationships with guests and staff.
- Log employee hours, complete scheduling and evaluations, monitor the restaurant to ensure that company, safety and security policies are followed.

CERTIFICATIONS & TRAINING

ServSafe Certified

TIPS Alcohol Training

REFERENCES

Christopher Davis - Dantannas Bar Manager 404-914-7931

Esau Reid - Einstein's Supervisor 617-820-0719

Tarus Hughey - Thumbs Up Assistant Manager 404-663-4527

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

- | | |
|------------------------|---|
| <u>C</u> "Straight Up" | a.) Used to crush fruits and herbs for craft cocktail making |
| <u>F</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>M</u> Muddler | d.) To pour ½ oz of a liquor on top |
| <u>S</u> Strainer | e.) Used to measure the alcohol and mixer for a drink |
| <u>J</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>A</u> "Float" | h.) Requesting a separate glass of another drink |
| <u>B</u> "Back" | i.) Means to serve spirit room temperature in a rocks glass with no ice |

Name Lurise Jeter
Score 21 / 35

Servers Test

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
- ✓ 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
- ✓ d 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

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>B</u> | French Passing | D. Area for dirty dishware and glasses |
| ✗ <u>G</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 |