

AISHA PINSON

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PROFESSIONAL SUMMARY

SKILLS

- Inventory
- Responsible alcohol service
- Changing beer kegs
- Basic math
- Cash register operation
- Sale expertise
- New hire training
- Fast learner
- Clear and effective communication
- Customer service

WORK HISTORY

Bartender

Areas USA - Newark, NJ

05/2010 - Current

- Managed bar inventory, restocked supplies and placed orders for spirits, beer, wines and mixers.
- Upsold menu items to customers, driving up per sale revenues and maximizing profits.
- Managed accurate register and produced daily sales reports backing up inventory usage numbers.
- Polished glassware, bussed tables and removed debris to keep customer areas fresh and clean.
- Maintained secure cash drawers, promptly resolving discrepancies for accuracy.
- Took customer orders and capitalized on opportunities to sell special beverage and food options.
- Upsold daily specials and beverage promotions to exceed daily sales goals.

EDUCATION

Diploma : College prep

Woodbridge High School - Woodbridge, NJ

2001

Interview Note Sheet
Server

Applicant Information

Name: <u>Aisha Pinson</u>	Interviewer: <u>Debbie Miller</u>
Date: <u>10/31/2019</u>	Rate of Pay: <u>\$15</u>
Position (s) Applied for: <u>Bartender/Server.</u>	Referred by: <u>Google Search.</u>

Test Scores						Seeking:
Server	<u>28</u> /35	<u>80</u> %	Bartender	<u>30</u> /30	<u>85</u> %	Full-Time
Prep Cook	<u>/15</u>	<u>%</u>	Barista	<u>/10</u>	<u>%</u>	Part-Time
Grill Cook	<u>/40</u>	<u>%</u>	Cashier	<u>/10</u>	<u>%</u>	
Dishwasher	<u>/10</u>	<u>%</u>	Housekeeping	<u>/16</u>	<u>%</u>	

Relevant Experience & Summary of Strengths			
Total of <u>15 years</u> Experience in Food Service/Hospitality			
How many customers or tables are you used to serving at one time? How would you re-act if an extra table was added to your section?	How many items can you carry on a tray? Please describe how to pick up a large oval tray.	How is a banquet server different from a regular restaurant server?	Notes:
<u>5 bar 6 tables Fine w/ extra tables</u>	<u>glasses - easy food tray - difficult will practice carry over shoulder</u>	<u>never worked as banquet restaurant, fast food attentive</u>	<u>Worked at nightclubs, sports bars, and airport. Has no problem driving, worked for Lyft: user</u>

P.O.S. Experience: Y / N details: _____

Transportation	Regions Available to work:
<u>Has own vehicle</u>	<u>up to 1 hour travel from Perth Amboy</u>

Certifications (if any)	Availability
<u>Bartending license</u>	<u>Open</u>

Uniforms Owned:	Recommendations:	Other Languages Spoken:
<input type="checkbox"/> Bistro White <input type="checkbox"/> Black Bistro <input type="checkbox"/> Tuxedo <input type="checkbox"/> 1/2 Tuxedo <input type="checkbox"/> Black Vest <input type="checkbox"/> Long Black Tie <input type="checkbox"/> Other:	<input type="checkbox"/> Chef Coat <input type="checkbox"/> Chef Pants <input type="checkbox"/> Knives <input checked="" type="checkbox"/> Black Pants <input checked="" type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie	<input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy

Name Aisha Pinson

Servers Test

Score / 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

-7

28/35

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 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

Match the Correct Vocabulary

D

Scullery

E

Queen Mary

A

Chaffing Dish

X

French Passing

X

Russian Service

F

Corkscrew

X

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

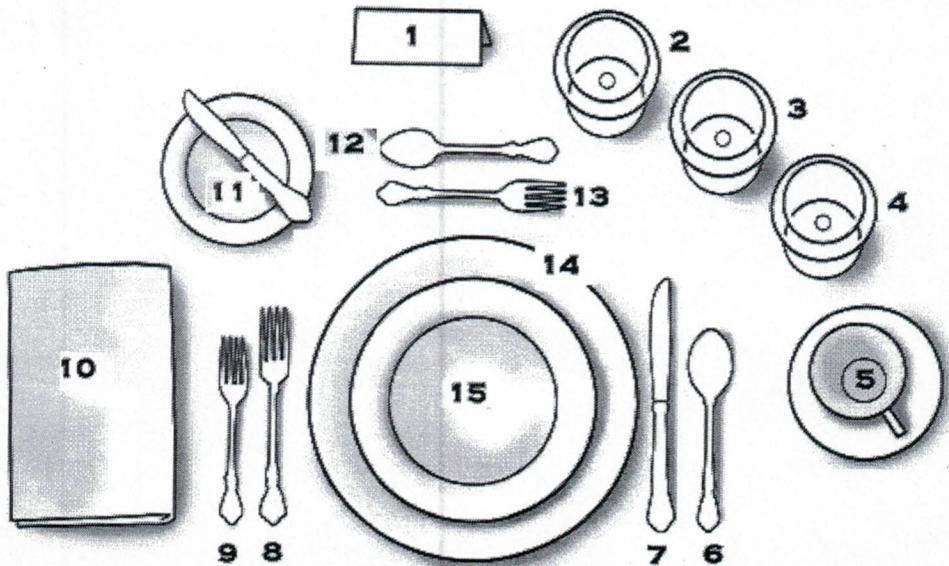
F: Used to open bottles of wine

G: Style of dining in which the courses come out one at a time

Name Aisha Pinson

Score / 35

Servers Test



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin
<u>11</u>	Bread Plate and Knife
<u>1</u>	Name Place Card
<u>12</u>	Teaspoon
<u>13</u>	Dessert Fork
<u>6</u>	Soup Spoon
<u>15</u>	Salad Plate
<u>4</u>	Water Glass

<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
10	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u>	Service Plate
12	Wine Glass (White)

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
3. Synchronized service is when: _____
4. What is generally indicated on the name placard other than the name? menu
5. 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?
let the chef know

Bartenders Test

Score / 35

Multiple Choice (6 points)

B

1) Carbonation _____ the rate of intoxication.

- a) Slows down
- b) Speeds up
- c) Does nothing to

-5

30/35

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

85%

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

~~A~~

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

E "Straight Up"

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

F 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

M Muddler

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

S Strainer

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

J Jigger

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

B Bar Mat

g.) Used on the bar top to gather spills

D "Float"

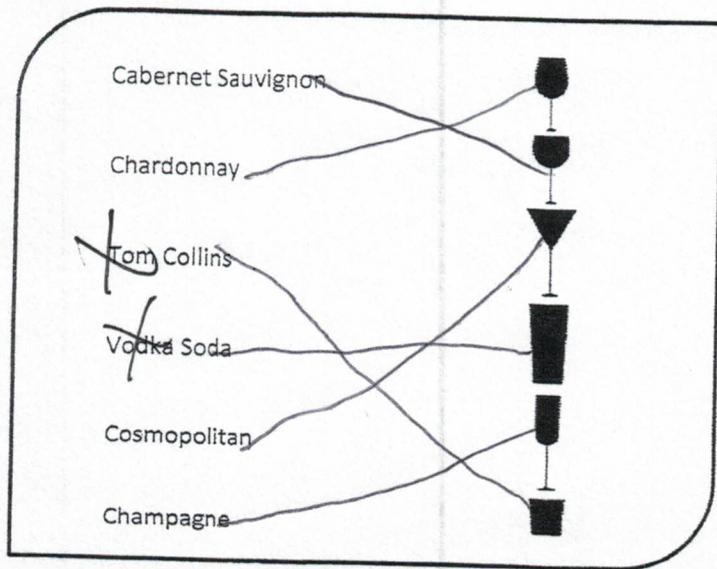
h.) Requesting a separate glass of another drink

R "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): glen g. patron Johnny Walker

What are the ingredients in a Manhattan? sweet ver. m. makers mark

What are the ingredients in a Cosmopolitan? cranberry vodka triple

What are the ingredients in a Long Island Iced Tea? Gin Voda

What makes a margarita a "Cadillac"? top shelf

What is simple syrup? sugar water

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

No mixing the bottles

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

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

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

What are the ingredients in a Margarita? sour triple tequila