

CHRISTOPHER RAMIREZ

Bartender server and more

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Been in the restaurant business for over 10 years. Craft bartender level one cicerone craft beer's and head server opened restaurant. Done it all busser runner expo . Have worked with all all P O S systems thank you see you soon. C Ramirez. chrisrr2006@yahoo.com

Experience

Bartender server

Speacial event staffing

7/2018 - P

Events Indoor and out door banquets bartender barback busser and runner server experience setup and break down fine dining

SERVER

Giordano Chicago pizza

8/2016 - 12/2018

Server on the las vegas strip very busy with tourists

CRAFT BARTENDER and level one cicerone

TUSCANY casino

2012 - 2016

Worked in fine dining and night club got my level one cicerone

Server runner and expo

B Js restaurant

9/25/2010 - 2/15/2013

Server busser runner team player

CASINO BARTENDER

Silverton casino

2010 - 2010

Casino bartender worked six different bars graveyard day shift and restaurants bar service bartender

SERVER And bartender

CHEESECAKE FACTORY

4/7/2006 - 10/5/2010

Opened this restaurant made training server and bartender

You're next employee

If you're looking for the right person to help and grow your business bartender or serving done it all and still love what I do even more. First one in last one out never late nor sick hard worker team leader. Thank you Christopher Ramirez # 702 208 1467
chrisrr2006@yahoo.com

Multiple Choice

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

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

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

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

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

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

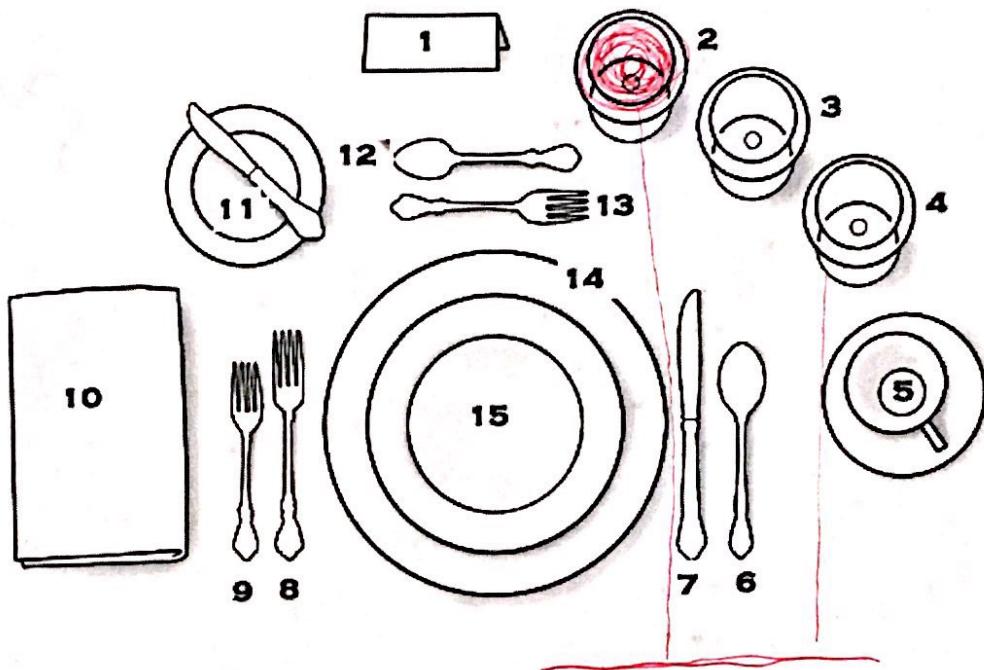
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86%

Match the Correct Vocabulary

A Scullery
B Queen Mary
C Chaffing Dish
D French Passing
E Russian Service
F Corkscrew
G 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

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> <u>4</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> <u>12</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 12 inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? CREAM LEMONS. SUGAR

3. Synchronized service is when: ASK AND SERVE MEAL.

4. What is generally indicated on the name placard other than the name? beef or CHICK AL. VEGAN

5. The Protein on a plate is typically served at what hour on the clock? 6 veg

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? let chef know AND SERVE KITCHEN.

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

A 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

-5
86/1

Vocabulary (9 points)

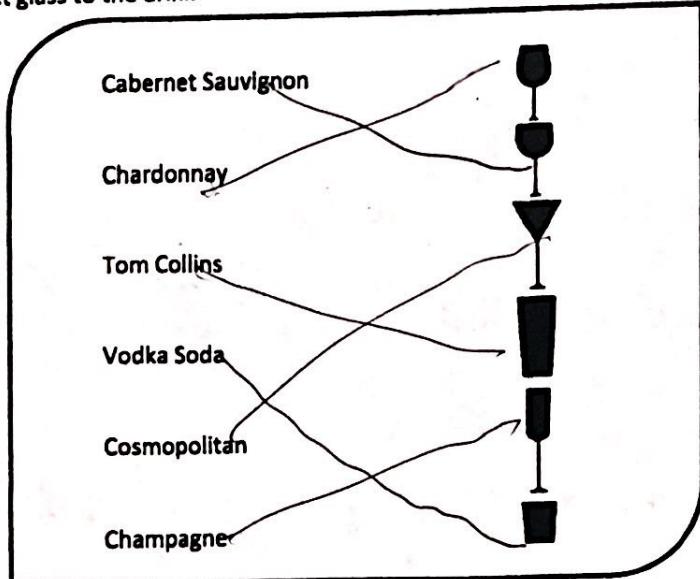
Match the word to its definition

C "Straight Up"
b Shaker Tin
I "Neat"
A Muddler
B Strainer b
E E Jigger
G Bar Mat G
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 $\frac{1}{2}$ 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



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): PATRON DON JULIO BOOBAY

What are the ingredients in a Manhattan? RUM OR BOURBON sweet vermouth bitters

What are the ingredients in a Cosmopolitan? VODKA CRAN lime triple sec

What are the ingredients in a Long Island Iced Tea? VODKA GIN RUM ^{WATER} ~~TRIPLE~~ ^{LIQUOR} LIME COLA

What makes a margarita a "Cadillac"? float of GRAND M

What is simple syrup? SUGAR WATER HOT

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

NO

What should you do if you break a glass in the ice? BURN first pour any color to show

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

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

What are the ingredients in a Margarita? Sweet & SOUR TRIPLE SEC

TQ maybe GRAND