

JEVAUGHN SPELL

11515 Ohio Ave apt 5, Los Angeles CA, 90025

Jevaughspell@gmail.com

310-877-0589

OBJECTIVE

My goals are to develop personally and professionally while contributing to the success of the company, with goals to climb up the ladder.

EXPERIENCE

STK – Westwood, Ca

VIP server| October 2018 to current

- As a V.I.P server, the focus is forming solid relationships with clientele in achieving new referrals and retaining the current ones. Maintaining the W hotel guidelines for STK and OSHA regulations.

Del Frisco's Grille – Santa Monica, Ca

Server| April 2018 to October 2018

- Wine knowledge is major, being educated in wine regions and wine paring is number one here. Being proactive in greeting table and swarming (bussing) in a timely manner, to ensure a pleasant experience for the guest. Team work.

Tatsu Ramen – Sawtelle, Ca

Line Cook| September 2015 to March 2018

- Regulating food safety temperatures, assisting guest when required and being knowledgeable on menu and allergens that may impact guest.

Firestone Brewery – Venice, Ca

Server| March 2016 to October 2016

- Retaining a continuous clientele, for a new brewery in helping the company with a grand opening. Number one server requested while being educated on product in order to translate with explanation for guest. Being able to pair food with beer and wine to enlighten guest experience. When they can relate to what's in front of them from my descriptions a great execution is completed.

EDUCATION

Medical Assistant

National Career College – Van Nuys, CA

January 2013 to September 2013

AWARDS AND ACKNOWLEDGEMENTS

- Great customer service, proficient in microsoft and most p.o.s systems, managerial and leadership skills, ability to multitask, problem solver and time management. Knowledge in receiving shipment, managing par levels, training and inventory. (8 years)

Bartenders Test

Score 28 / 35

Multiple Choice (6 points)

C

1) Carbonation _____ the rate of intoxication.

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

A

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

15
96%

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

E "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

C 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"

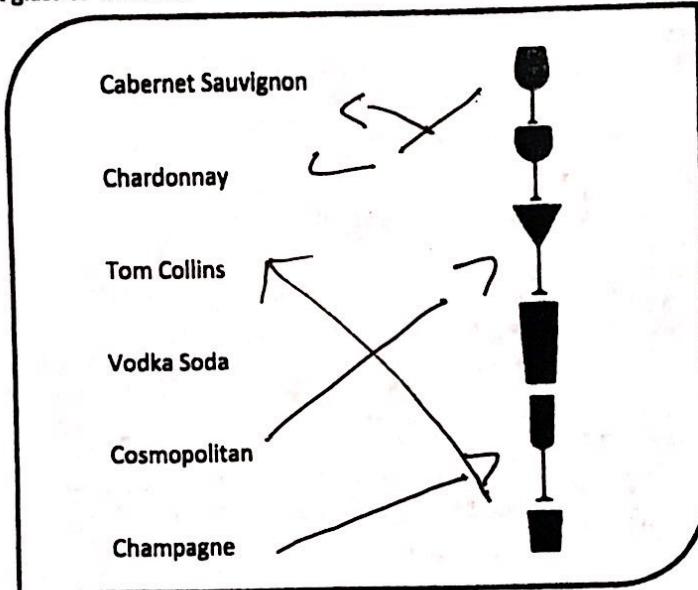
h.) Requesting a separate glass of another drink

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): Hennessy, Woodford Reserve, Belvedere

What are the ingredients in a Manhattan? Sweet Red vermouth, Rye, Angostura Bitters, cherry

What are the ingredients in a Cosmopolitan? Vodka, citrus, fresh lime juice, cranberry juice (cointreau)

What are the ingredients in a Long Island Iced Tea? Vodka, white rum, lemon juice, orange juice, tequila, triple sec, splash coke

What makes a margarita a "Cadillac"? Cream Margarita

What is simple syrup? sugar and water

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

No Mixing marrying 1/2

What should you do if you break a glass in the ice? Bury the Ice

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

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

What are the ingredients in a Margarita? tequila, lime juice, simple syrup, salted rim

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

B

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

-2
94%

Match the Correct Vocabulary

D Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E 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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

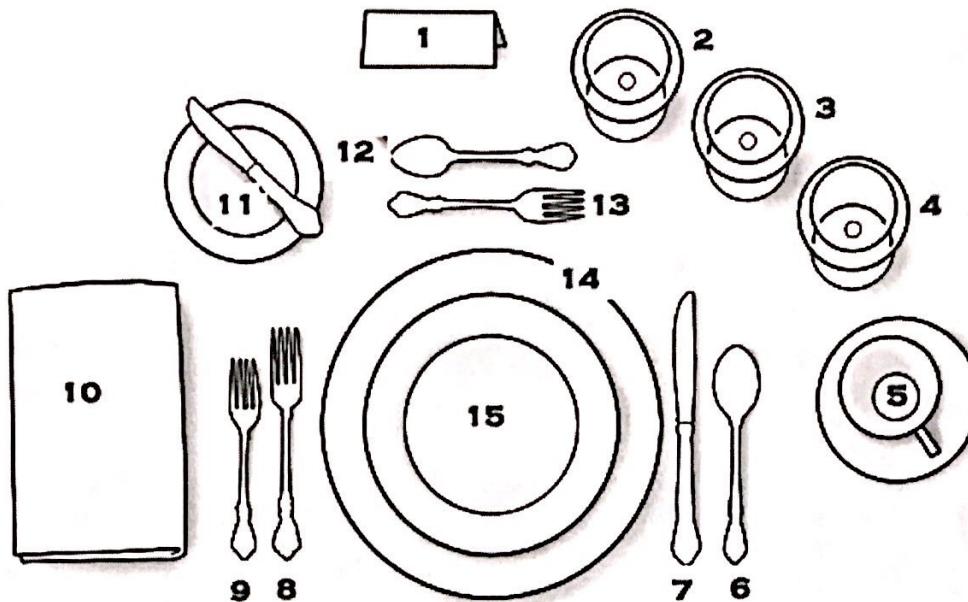
C Tray Jack

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

Name _____

Servers Test

Score / 35



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>K3</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 one inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar, creamer and/or lemon / honey
3. Synchronized service is when: everything flows smoothly same time service
4. What is generally indicated on the name placard other than the name? The persons name and tree & the
5. The Protein on a plate is typically served at what hour on the clock? nine o'clock (P)
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Inform the diet and allergies or dietary restrictions to the server.