

J. RUDD HEBERT

111 ½ North Bonnie Ave. Pasadena, CA 91106 · (626)644-3127

Ruddster6843@att.net · ·

EXPERIENCE

2/2018 – 3/2019

WINE ASSOCIATE, TOTAL WINE AND MORE, PASADENA, CA

Help guests find wine suitable for occasions such as dinner parties or weddings. Educated people on wine pairing and tasting through teaching in a class or hosting tasting bar.

3/2016– 8/2019

BARTENDER, POP CHAMPAGNE BAR, PASADENA, CA

Work as a bartender serving food and suggesting Champagnes and wines to guests. I also served food to guests at bar. Worked part time then moved back to full time in March of this year.

12/2015-3/2017

FOOD SERVER, PAUL MARTIN'S AND FLEMING'S STEAKHOUSE, PASADENA, CA

Assured guest satisfaction by suggestive selling of food, cocktails and suggesting appropriate wine pairings.

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2/2014-11/2016

FOOD SERVER, RESTAURANT AT PONTE, TEMECULA, CA

Served food and wine in a mostly outdoor winery café.

2/2005-8/2013

FOOD SERVER/BARTENDER, I FRATELLINE, ST. LOUIS, MO

Served and tended bar in an upscale Tuscan style restaurant. Would help guests select menu items and offer suggestions for wine paring as our wine list exclusively featured Italian wines.

EDUCATION

JUNE 2016

INTRODUCTORY SOMMELIER, COURT OF MASTERS

Studied various texts to learn about wines from all over the world.

ASSOCIATES IN HORTICULTURE, MERAMEC COMMUNITY COLLEGE,

Bartenders Test

Score 51 / 35

Multiple Choice (6 points)

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

100%

Vocabulary (9 points)

Match the word to its definition

C "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

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

E 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

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 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

100%

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

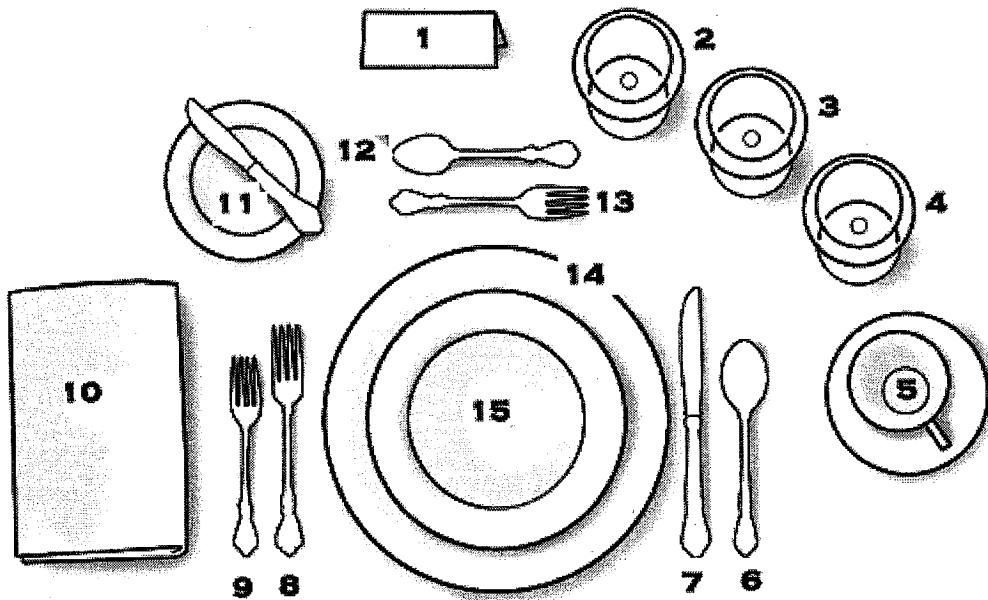
F Corkscrew

F. Used to open bottles of wine

C Tray Jack

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

Servers Test



Match the Number to the Correct Vocabulary

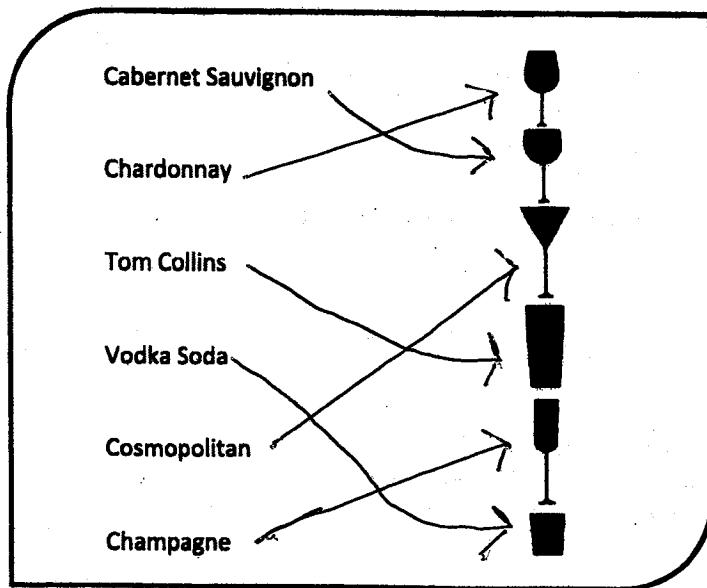
<u>10</u>	Napkin	<u>8</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>5</u>	Tea or Coffee Cup and Saucer
<u>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>2</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>3</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 1 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: All guests are served at same time.
4. What is generally indicated on the name placard other than the name? Menu Items.
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Tell them we are happy to accommodate & Tell Banquet Captain/ Manager

Glassware (6 points)

Match the correct glass to the drink



TANQUERAY - GIN
Chopin - Vodka

Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): MAKERS MARK - Bourbon

What are the ingredients in a Manhattan? BOURBON, SWEET VERMOUTH - Cherry Bitters

What are the ingredients in a Cosmopolitan? VODKA, TRIPLE SEC, LIME JUICE, CRANBERRY JUICE

What are the ingredients in a Long Island Iced Tea? VODKA, GIN, TEQUILA, RUM, TRIPLE SEC & SPLASH OF COLA

What makes a margarita a "Cadillac"? TOP RACE TEQUILA (HURACAN EG) & CONTRAVIENE NOT TRIPLE SEC

What is simple syrup? HEAVY SUGAR SYRUP - Made w/ HOT WATER & SUGAR

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

NO - MARRYING LIQUOR IS ILLEGAL

What should you do if you break a glass in the ice? MELT OR REMOVE ICE & REPLACE ICE

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

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

What are the ingredients in a Margarita? TEQUILA, LIME JUICE & TRIPLE SEC
OR GRAND MARNIER