

Justin D. Hughey

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EMPLOYMENT HISTORY

Shin Ramen, Hollywood, California

Sous Chef, July 2019 – Current

- preparing food for daily use
- assisting the chef with orders
- preparing appetizers and rice dishes along with sushi and specialty dishes

Vintage Grocers, Malibu, California

Liquor Department Manager, September 2018 – July 2019

- Checked and maintained the liquor department daily to keep back-stock at a minimum
- Coordinated with vendors to have adequate stock for the store while keeping purchases low
- Supervised employees in department along with scheduling and administration duties

The Backyard Bar and Grill at The Hollywood Bowl, Hollywood, California

Bartender/Barback/Server/Runner/Expo, May 2018 – November 2018

- Coordinate with the kitchen to expedite food orders in a timely manner
- Stock and prepare bar for the night to come with bottles of wine and beer
- Communicating with other staff to help out where needed

Academy of Magical Arts at The Magic Castle, Hollywood, California

Bartender/Barback/Butler, August 2012 – May 2018

- Stocked and prepared bars for the night to come with fresh fruits, juices, and kegs.
- Delivered over thousands of food and drink orders to performers of all ages.
- Accommodated guests with food and drinks to make them as happy as possible.

United States Marine Corps, Beaufort, South Carolina

Welding Shop Manager, October 2004 - October 2008

- Supervised welding shop consisting of several personnel during intense combat stressful operations for Operation Iraqi Freedom.
- Managed personnel in the completion of two guard towers at a 100% success rate.
- Maintained and took care of various types of welding equipment gear and consumable items.
- Completed and analyzed over 3,000 hours of projects and coordinated the efforts of twelve personnel in accomplishing these tasks, which resulted in the 100% safety of each member.

EDUCATION

Pasadena City College, Pasadena, California

Business Finance Major, Summer 2010-2013

Gibson Technical Collage of the Ozarks, Reeds Spring, Missouri

Welding Certificate of Completion, May 2004

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

-55
84/

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

G French Passing

D. Area for dirty dishware and glasses

B Russian Service

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

F Corkscrew

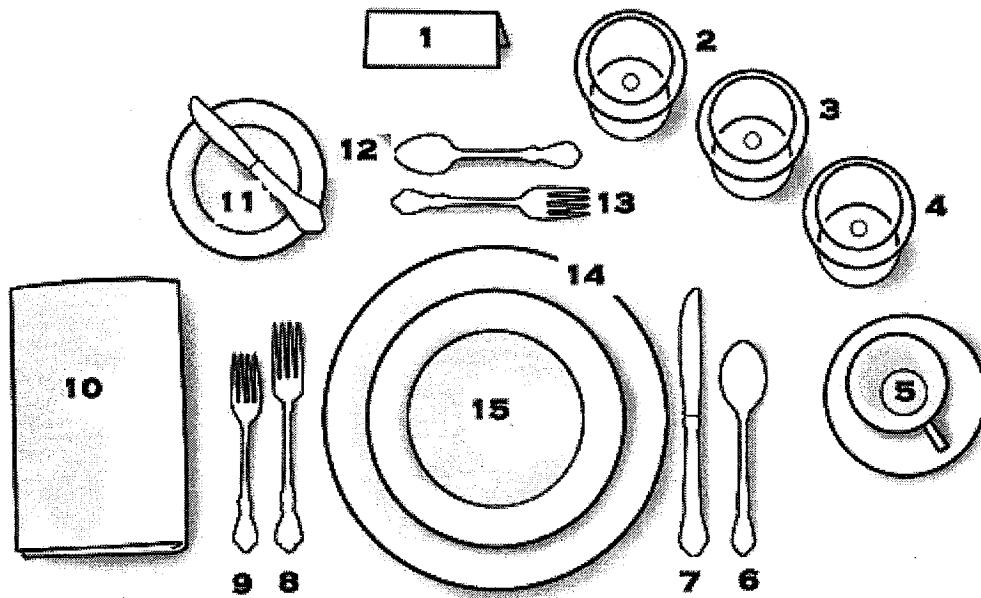
F. Used to open bottles of wine

C Tray Jack

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

Servers Test

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>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 5 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: Everyone is Served at same time.
4. What is generally indicated on the name placard other than the name? Meal choice.
5. The Protein on a plate is typically served at what hour on the clock? 3 10.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
inform the expo.



Bartenders Test

Score 25 / 35

100

Multiple Choice (6 points)

- 1) Carbonation _____ the rate of intoxication.
 a) Slows down
 b) Speeds up
 c) Does nothing to

- 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

- 3) You can accept an expired ID as long as all other information is correct.
 a) True
 b) False

- 4) If someone has had too much to drink, serving them coffee will help sober them up.
 a) True
 b) False

- 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

- 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

C "Straight Up"

F Shaker Tin

I "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

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