

Tanzania Montgomery

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Professional Profile

Talented and beautiful mixologist with a heart of a servant. Panorama knowledge of beer, mixed drinks and spirits. A genius at effectively filling a wide variety of orders in a precise period of time while maintaining warmth and outstanding customer service. Mastery of keeping the bar immaculate in a fast paced environment while producing high volume sales. Highly professional with over 10 years experience in management, customer service and customer satisfaction

Qualifications

- Computer Skills: Microsoft Word, Excel, Quick Books and multiple POS systems
- Excellent communication and multi-tasking skills
- Analytical and Conceptual skills
- Exceptional customer service and selling skills
- Ability to self manage and self motivate
- Great organizational and planning skills
- Highly energetic with a cheerful and professional attitude
- Expeditious learner and a Entrepreneurial Professional

Experience

The Cave Restaurant And Lounge

February 2014 to Current

Mixologist

Decatur, Georgia

- Set up/break down then thoroughly clean bar/bar area each shift
- Sliced/pitted fruit for drinks and occasionally run last minute errands for necessary bar items
- Greet guest in a prompt and friendly way
- Create and serve alcoholic/non alcoholic drinks to guest in a responsible manner
- Exemplified outstanding customer service and patience while filling drink orders in a very fast paced environment
- Seized opportunities to upgrade from well liquors to call or premium liquors
- Skillfully checked money and identification of customers before serving alcohol to ensure that they are at legal age to consume alcohol
- Protected The Cave establishment by discontinuing service to intoxicated guest
- Handled cash/credit card transactions using a POS system
- Consistently keep the bar and work area clean thru out the night
- Inventory management and liquor supply list at the end of each shift
- Balance register at the end of my shift, pay Disc Jockey and the Cleaning Crew

Drake Staffing

November 2013 to August 2014

Bartender/Server

Atlanta, Georgia

- Set up and break down bar at variety of venues including The Georgia Aquarium
- Arranged bottles and glasses for eye appealing displays
- Mix, prepare and serve alcoholic drinks as well as non alcoholic drinks
- Serve professionally and American style at different venues including Georgia International Convention Center
- Polish, wrap silverware and set banquet tables correctly
- Clear banquet tables after each guest is completely finished with their meal
- Demonstrated high levels of professionalism, social etiquette and team work

Walking Model

August 2006 to September 2013

Owner Operator

Atlanta, Georgia

- Managed 40+ employees for 5 stores in the Georgia Region
- Recruit and train management staff for each location
- Traveled to New York, Los Angeles and Guangzhou China to find hottest/latest fashion apparel and accessories
- Ensured that each store manager motivated staff and properly performed daily store procedures

- Budgeted each store receiving of merchandise and payroll hours according to projected sales
- Tracked high selling items for each location and made store transfers according to sales
- Trained associates on selling multiple units to each customer
- Strategically designed windows also floor layouts to attract new customers and to keep our repeat customers excited about Walking Model
- Reviewed closing paperwork and confirmed bank deposits
- Documented and created effective ways to prevent loss prevention

Education

John Jay High School

Brooklyn, New York

College of Southern Maryland

Prince Frederick, Maryland

ABC Bartending School

Marietta, Georgia

TIP'S Certified

Atlanta, Georgia

- TIP's (Training Intervention Procedures) Regarding Alcohol

Bartenders Test

Score / 35

Multiple Choice (6 points)

A

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

Vocabulary (9 points)

Match the word to its definition

I

"Straight Up"

K

Shaker Tin

C

"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 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