

Acrobat

outsourcing

Your Hospitality Staffing Professionals
665 Third St., Suite 415 • San Francisco, CA 94107

Cody

First and Last Name: Cody Langley
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Working Experience:

Company Name: ASAKI SUSHI
Dates of Employment: 06-17 - 01-18.

Job Responsibility:

- Drinks Specialist organizing preparing drinks
- Food Runner. layouts. the table charts.
- bus boy. Also all placements to be
- ~~server.~~ organized for all proper guest.

Company Name: 140P.
Dates of Employment: 04-18 10-18.

Job Responsibility: server, CASHIER

- Taking orders, bring food drinks
- Sweeping mopping, counting items.
- always kept Section clean.
- Close down cash. REGISTER

Company Name: JOES CAFE

Dates of Employment: 04-18-06-18.

Job Responsibility:

- Cook. and chong.
- food prep. same clean prep. organize.
- food clean.
- food organize

Skills

- Talking with people
- Energetic kind with.
- people. fast pace Good
- with math..

- C 1) After washing your hands, which item should be used to dry them?
- a) Clean apron
 - b) Sanitized wiping cloth
 - c) Single use paper towel
 - d) Common use cloth
- C 2) While washing dishes by hand, which item should you wear?
- a) Cutting glove
 - b) Oven Mitt
 - c) Rubber glove
 - d) Nothing
- d 3) When should you wash your hands?
- a) Before you start work
 - b) After handling non-food items (garbage, money, cleaning chemicals)
 - c) After using the restroom
 - d) All of the above
- A 4) If you need to move a heavy load, you should PULL and not PUSH the object.
- a) True
 - b) False
- E 5) Which of the following could you be at risk for getting burned from?
- a) Steam from boiling pots
 - b) Hot liquids (coffee, soup, tea)
 - c) Hot equipment (ovens, pots, chaffing dishes)
 - d) Harsh chemicals
 - e) All of the above
- A 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
- a) True
 - b) False
- C 7) What should you do if you spill liquids or see a liquid spill?
- a) Leave it for someone else to clean-up
 - b) Wait until the end of your shift to clean it
 - c) Flag the spill and clean it immediately
 - d) Not sure
- A 8) When handling hot items you should?
- a) Wear rubber gloves
 - b) No need to wear anything
 - c) Use an oven mitt or dry cloth towel
 - d) Nothing
- A 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
- a) Rinsing
 - b) Scraping
 - c) Washing
 - d) Sanitizing
- A 10) What is the proper method for cleaning and sanitizing stationary equipment?
- a) Spray with a strong cleaning solution and wipe with a sanitized cloth
 - b) Spray with a sanitizing solution, then rinse with clean water and dry
 - c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
 - d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution



Beer Wine Cady

Bartenders Test

Score / 35

Multiple Choice (6 points)

- C 1) Carbonation _____ the rate of intoxication.
- a) Slows down
 - b 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 b) False
- 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 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

- | | |
|------------------------|---|
| <u>i</u> "Straight Up" | a.) Used to crush fruits and herbs for craft cocktail making |
| <u>b</u> Shaker Tin | b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>d</u> "Neat" | c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice |
| <u>A</u> Muddler | d.) To pour 1/2 oz of a liquor on top |
| <u>E</u> Strainer | e.) Used to measure the alcohol and mixer for a drink |
| <u>F</u> Jigger | f.) Used to mix cocktails along with a pint glass and ice |
| <u>G</u> Bar Mat | g.) Used on the bar top to gather spills |
| <u>F</u> "Float" | h.) Requesting a separate glass of another drink |
| <u>C</u> "Back" | i.) Means to serve spirit room temperature in a rocks glass with no ice |