

Terri Duffy
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Availability: Full-time
CA Food Handlers Certificates / Tips Alcohol Certificate

Qualifications

- Excels at managing and tending bar, in a high volume restaurant/lounge establishment, with the ability to maintain high level of professionalism.
- Proficient with managerial duties such as opening and closing procedures, liquor inventory, placing product orders, pay out to independent contractors, reconciliation of cash drawers at shift end, and daily cash deposits.
- Strong knowledge of spirits, local craft beer, wine and signature cocktails with the ability to upsell , while maintaining proper portion control.
- Excellent promoter of upcoming events, program, drink specials, and discount nights.
- Highly responsible & reliable ability to think outside my station to help the restaurant and its service be successful as whole.
- Perfect track record of abiding by all liquor regulations, particularly in regards to minors and identification of unruly of intoxicated patrons.
- Experienced with multiple POS systems.
- Work harmoniously and professionally with co-workers and supervisors (no-drama no-ego always positive).
- Cleanliness and Organization and stocked workstation
- Successfully managed teams, including the training and supervising of new staff, and the implementation of promotional events.
- Make sure that all food and beverage items are dated and covered
- Kept-up-to-date with industry news through online group / publications

Employment History

Yamashiro Restaurant, Hollywood,CA

Bartender, (June 2016 - Jan 2019)

Its Magical setting above Hollywood Hills in Los Angeles that once was a private estate by two German brothers built in 1912. Its famous original structures from Japan is a 600 year old Pagoda. It specializes in Japanese Asia fusion cuisine. 2012 it was added to the National Register of Historic district places. One of L.A.'s most popular wedding and special events venues and also numerous film and tv production from Memoirs of a Geisha and most recently final scene of Tom Ford's Nocturnal Animals. Upscale casual ambiance and full dinner service at bar. frequented by tourists, celebrity, locals. My time here was spent further developing my cocktail knowledge and learning about Japan whiskey and sake.

Dresden Restaurant, Los Feliz,CA

Bartender, (March 2010 - July 2016)

A high-volume neighborhood landmark venue in the heart of Los Feliz located in East Hollywood California still family owned Italian continental restaurant live jazz duo providing entertainment here for the past 35 years Marty and Elayne featured in the film "Swingers" with Vince Vaughn and Jon Favreau. I was the first female bartender since 1954 working side by side with old school Bartenders. I put together a fantastic cocktail menu and manager the bar and train new staff. Impressive scotch and bourbon selection as well as spirits. Multi-tasking staff service bar and main bar at the same time and maintaining classic cocktails building a stupendous client base by personalized service and uses guest name. turning new customers into regulars always but a smile on my face.

Citizen Smith Restaurant, Hollywood CA

Bartender, (Sept 2007 - August 2010)

One of the best bars in the tourist hot spot Hollywood Ca was comprising of restaurants, local bars, night clubs and private events venue upscale casual known for their delicious regional comfort cuisine with a southern flare every night was pack an impressive California and French wines list and full dinner service available at the bar. The venue was frequented by young to middle aged corporate workers and entertainment industry. Fully stocked bar with top choices It was a great training ground for what was to come in my hospitality career.

References: Available upon request.



Bartenders Test

Score 28 / 35

1.S

96P

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

A 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

C "Straight Up"

E Shaker Tin

F "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

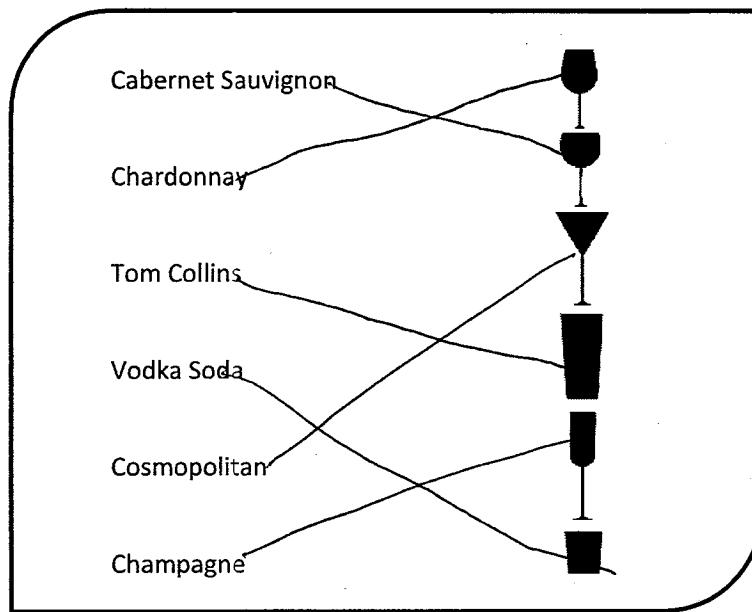
h.) Requesting a separate glass of another drink

i.) Means to serve spirit room temperature in a rocks glass with no ice



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): goose / Bulleit Rye / Hendrick's

What are the ingredients in a Manhattan? Rye or Bourbon Sweet Vermouth Bitter

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, White Rum, Lemon juice

What makes a margarita a "Cadillac"? Grand Marnier

What is simple syrup? 1/2 Hot water 1/2 sugar (Sweetener) made out of sugar

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

NO IT NOT LEGAL IT CALL MANNING

What should you do if you break a glass in the ice? ASAP mark the ice bin I use grenadine then clean the bin and clean the new with SC

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

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

What are the ingredients in a Margarita? Tequila, Lime juice, corona

Servers Test

Multiple Choice

B

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

Q

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

771

B

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

Match the Correct Vocabulary

D Scullery

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

B 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

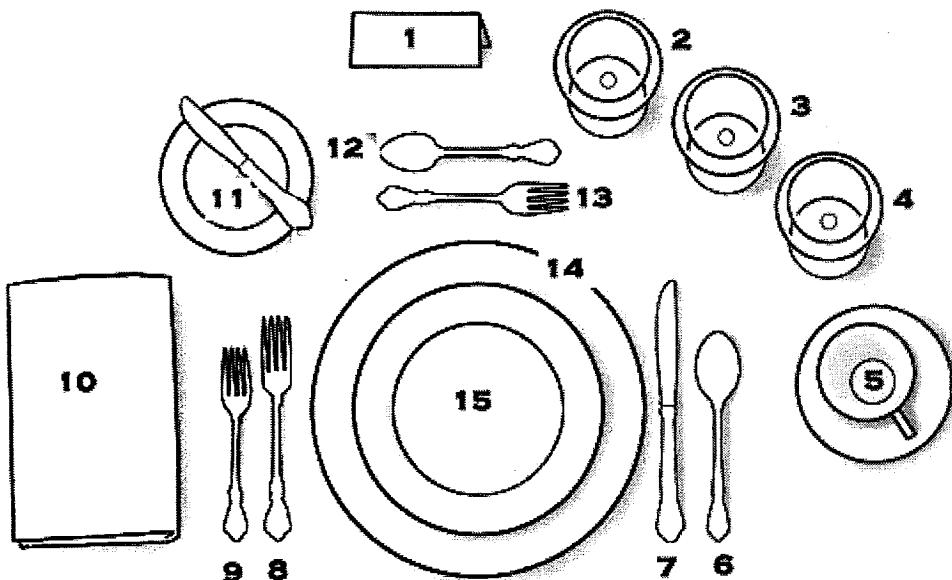
F Corkscrew

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



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>4</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>4</u>	Soup Spoon	<u>14</u>	Service Plate
<u>5</u>	Salad Plate	<u>3</u>	Wine Glass (White)
<u>8</u>	Water Glass		

Fill in the Blank

1. The utensils are placed _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar / Cream / Milk.
3. Synchronized service is when: you drop at the same time.
4. What is generally indicated on the name placard other than the name? Seating chart.
5. The Protein on a plate is typically served at what hour on the clock? 12 o'clock.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Tell the chef and staff captain.