KEVIN TORRES

@ pricelesskev@gmail.com

h 862-306-4208

a 705 North 8th Street
Apartment 4, Newark, NJ
07107

SKILLS

- Bartender Certified
- ServSafe Alcohol Certified
- Customer service
- Interpersonal skills
- Communication skills
- Changing beer kegs
- Beer and wine knowledge
- POS proficient
- Staff management
- Highly reliable
- Organization skills
- Fluency in Spanish

PODCAST

I am part of weekly podcast called La Vaina, where my co-hosts and I talk about and analyze a plethora of different topics ranging from news, science, politics, and more all in a funny manner.

EDUCATION

Bloomfield Tech
Bloomfield, NJ · 2013

High School Diploma
Shake&Pour Bartending School
Bloomfield, NJ · 2019
40-Hour Program

SUMMARY

Enthusiastic professional possessing strong mathematical, organizational and customer service skills. Collaborative team player seeking opportunity to expand knowledge base in any environment. Customer-oriented with expertise in anticipating guest needs to maintain a professional service to all bar patrons.

WORK HISTORY

HMSHost Corporation - Bartender
Newark, NJ · 09/2019 - Current

- Waited on numerous customers at bar and at a table area while pouring and preparing mixed drinks daily
- Polished glassware, bussed tables and removed debris to keep customer areas fresh and clean
- Managed bar inventory, restocked supplies and placed orders for spirits, beer, wines and mixers

Cowan's Public - Barback
Nutley, NJ · 06/2018 - 02/2019

- Interacted with customers, taking orders, and serving food and drinks for numerous customers daily
- Restocked ice, condiments and snacks as well as collected trash, wiped up spills and removed trays to maintain fresh and clean customer areas
- Ensured exceptional guest experiences through attentive service

City Line Liquors - Store Manager
Newark, NJ · 03/2016 - 06/2018

- Managed vendor selection and relations to guarantee best pricing and on-time deliveries
- Engaged and interacted with customers to create positive shopping experiences and drive revenue growth
- Managed all aspects of store operations, including organization, maintenance and cooperating with staff to achieve customer service goals and surpass team objectives

11/6/19 @ 10.20am

LM: 10:30am.
Sent CR.

Interview
11/6/19 @ 2pm.

Re: Employment Application New Jersey

JotForm <noreply@jotform.com>
Wed 11/6/2019 10:20 AM

To: HS New Jersey <hsnj@theservicecompanies.com>

Employment Application New Jersey

First Name	Kevin
Last Name	Torres
E-mail Address	pricelesskev@gmail.com
Phone	8623064208
Address	705 North 8th Street
Unit or Number	Apt 4
City, State	Newark, NJ
Zip Code	07107
What region(s) are you applying to work within?	New Jersey
Which position(s) are you applying for?	Server Bartender Busser Barback
Are you applying for:	Part-Time
When can you start?	11-07-2019
Can you work overtime?	Yes
How did you hear about us?	Referral
If you were referred, please tell us by whom:	Amy Mendez
What days/times can you work? Select all that apply:	Wednesday AM Wednesday PM Thursday AM Thursday PM
Have you ever applied to or worked for The Service Companies (TSC)before?	No

If hired, would you have reliable means of transportation to and from work?	Yes
If hired, can you present evidence of your legal right to live and work in this country?	Yes
Are you able to perform the essential functions of the job for which you are applying?	Yes
Name of School	Bloomfield Tech
City & State	Bloomfield, NJ
Grade/Degree	High School Diploma
Graduated?	Yes
Do you have any special licenses? (If so, label under "Special")	No
Are you computer literate? (If so, label which programs under "Special")	Yes
Are you proficient with Point of Sale systems? (If so, label which under "Special")	Yes
Do you have any experience, training, qualifications or special skills? (If so, label under "Special")	Yes
Special:	Bartender certified. ServSafe Alcohol certified. POS proficient.
Are you currently employed?	Yes
Can we contact your current employer?	Yes
Name and Address of Employer	HMS Host . 6905 Rockledge Drive, Bethesda, MD 20817
Type of Business	Restaurant

Phone Number	(240)-694-4100
Your Position & Duties	Bartender
Date of Employment (from/to):	09/2019 - Current
Reason for Leaving	still employed
Still Employed:	Yes
Name and Address of Employer	Cowan's Public . 229 Centre Street, Nutley, NJ 07110
Type of Business	Bar
Phone Number	(973) 542-8151
Your Position & Duties	Barback/Bartender
Date of Employment (from/to):	06/2018 - 02/2019
Still Employed:	No
Name and Address of Employer	City Line Liquors . 955 Frelinghuysen Avenue, Newark, NJ 07114
Type of Business	Liquor store
Your Position & Duties	Store Manager
Date of Employment (from/to):	03/2016 - 06/2018
Still Employed:	No
Have you ever been fired from a previous place of employment? If yes, please explain:	no
First Name	Nain
Last Name	Decoo
E-mail Address	edecoo1722@gmail.com
Phone	2013284805
Relationship:	Co-worker
Years Acquainted:	5+
I hereby certify that I have not knowingly withheld any information that might adversely affect my chances for employment and that the	(Checked box indicates acknowledgement)

answers given by me are true and correct to the best of my knowledge. I further certify that I, the undersigned applicant, have personally completed this application. I understand that any omission or misstatement of material facts on this application or on any document used to secure employment shall be grounds for rejection of this application or for immediate discharge if I am employed, regardless of the time elapsed before discovery.

I hereby authorize Acrobat Outsourcing to thoroughly investigate my references, work record, education and other matters related to my suitability for employment and, further, authorize the references I have listed to disclose to the company any and all letters, reports and other information related to my work records, without giving me prior notice of such disclosure. In addition, I hereby release the company, my former employers and all other persons, corporations, partnerships and associations from any and all claims, demands or liabilities arising out of or in any way related to such investigation or disclosure.

(Checked box indicates acknowledgement)

I hereby authorize The   (Checked box indicates acknowledgement)

Service Companies (TSC) and its authorized representatives to solicit information regarding my background, which may include but not be limited to, information about my employment, education, and/or criminal history, which may be in the files of any federal, state, or local criminal justice and law enforcement agency and general public records history.

I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

(Checked box indicates acknowledgement)

Acrobat Outsourcing is an at-will employer. I understand that nothing contained in the application, or conveyed during any interview, which may be granted or during my employment, if hired, is intended to create an employment contract between me and the company. In addition, I understand and agree that if I am employed, my employment is for no definite or determinable period and may be terminated at any time, with or without prior

(Checked box indicates acknowledgement)

notice, with or without cause, at the option of either myself or the company, and that no promises or representations contrary to the foregoing are binding on the company unless made in writing and signed by me and the company"s designated representative.

I hereby acknowledge that I have read and understand the above statements.

(Checked box indicates acknowledgement)

Applicant Digital Signature (Type Name):

Kevin Torres

Date:

11-06-2019

Please Attach Resume Below

KevBT Resume.pdf

You can edit this submission and view all your submissions easily.

Interview Note Sheet
Bartender

Applicant Information	
Name: Kevin Torres	Interviewer: Amanda Devine
Date: 11/6/19	Rate of Pay: $15 an hour.
Position (s) Applied for: Server & Bartender	Referred by: Referral: Amy Mendez

Test Scores

						Seeking
Server	/35	%	Bartender	/30	97%	Full-Time
Prep Cook	/15	%	Barista	/10	%	Full-Time
Grill Cook	/40	%	Cashier	/10	%	(Part-Time)
Dishwasher	/10	%	Housekeeping	/16	%	(Part-Time)

Relevant Experience & Summary of Strengths

Total of _____ Experience in Food Service/Hospitality

A wine glass falls on the floor and smashes. What do you do next?	How do you keep yourself busy during a slow shift?	Describe a time you needed to cut off serving a customer, how did you handle that?	Notes:
• Put napkin over it, alurt someone, clean it."	"Prepare for the next rush, make sure everything is clean."	"Cont serve him anymore, go and get Manager"	• HMS Host - Bartender 9/2019 - Current • Cowans Public Barback 2018-2019. • City line Store Manager 2016-2019.

P.O.S. Experience: Y / N   details:_____

Transportation	Regions Available to work:
Own Car.	Newark NJ. Max travel: 1 hour.

Certifications (if any)	Availability
Serve-Safe.	Wednesday |thursday available every other day after 4pm.

Uniforms Owned:

		Recommendations:	Other Languages Spoken:
✓ Bistro White	____ Chef Coat		
✓ Black Bistro	____ Chef Pants	____ Acrobat Academy	
____ Tuxedo	____ Knives		
____ 1/2 Tuxedo	✓ Black Pants		
____ Black Vest	____ Non-Slip Shoes		
____ Long Black Tie	✓ Bow Tie		
____ Other:	____ Cut Glove	____ Lead Academy	

Interview Note Sheet
Server

Name: Kevin Torres	Interviewer: Amanda Devine
Date: 11/6/19	Rate of Pay: $14 an hour.
Position (s) Applied for: Server & Bartender	Referred by: referral : Amy Mendez.

Test Scores

Position	Score	%	Position	Score	%
Server	/35	51 %	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:

Full-Time

(Part-Time)

Relevant Experience & Summary of Strengths

Total of _____ Experience in Food Service/Hospitality

How many customers or tables are you used to serving at one time? How would you re-act if an extra table was added to your section?	How many items can you carry on a tray? Please describe how to pick up a large oval tray.	How is a banquet server different from a regular restaurant server?	Notes:
"4 tables, I would take the table"!	"5 items or More"	Banquet is More Professional	

P.O.S. Experience: Y / N   details: _____

Transportation

Regions Available to work:

Certifications (if any)

Availability

Uniforms Owned

____ Bistro White	____ Chef Coat
____ Black Bistro	____ Chef Pants
____ Tuxedo	____ Knives
____ 1/2 Tuxedo	____ Black Pants
____ Black Vest	____ Non-Slip Shoes
____ Long Black Tie	____ Bow Tie
____ Other:	____ Cut Glove

Recommendations:

____ Acrobat Academy

____ Lead Academy

Other Languages Spoken:

Acrobat
outsourcing
Your Hospitality Staffing Professionals

Servers Test

Multiple Choice

51%

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
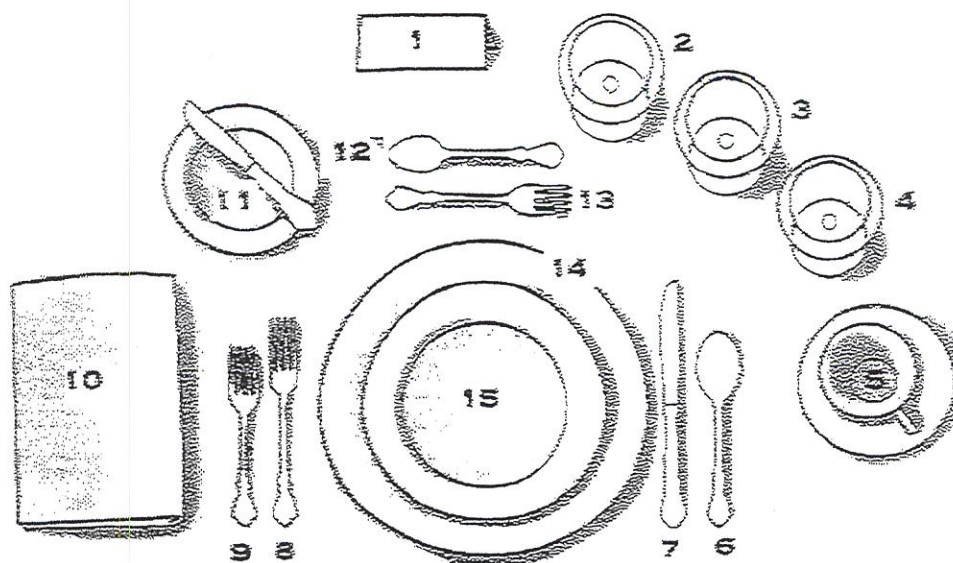
Match the Correct Vocabulary   −5

A ~~D~~ Scullery X

B Queen Mary X

C Chaffing Dish X

D French Passing X

G Russian Service

F Corkscrew

E ~~~~ Tray Jack X

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

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)

C. Used to hold a large tray on the dining floor

D. Area for dirty dishware and glasses

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

F. Used to open bottles of wine

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

Servers Test

Match the Number to the Correct Vocabulary

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

Fill in the Blank

1. The utensils are placed _____ 6 _____ inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? _Dessert_.

3. Synchronized service is when: _food is being served at the same time_.

4. What is generally indicated on the name placard other than the name? _table #_.

5. The Protein on a plate is typically served at what hour on the clock? ~~6:00~~ 6PM.

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
   ask the kitchen/expeditor if it is possible/Inform Chef

Kevin Torres

Bartenders Test   Score 34/ 35

-1

97%

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 Governement 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
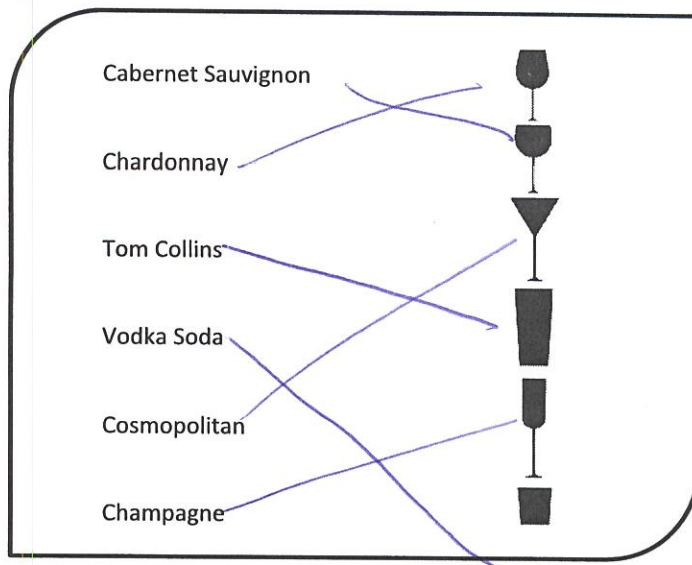I "Neat"
A Muddler
B Strainer
E Jigger
G Bar Mat
D "Float"
H "Back"

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 ½ 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

Bartenders Test   Score 34/ 35

-1

(97%)

Glassware (6 points)

Match the correct glass to the drink

Cabernet Sauvignon

Chardonnay

Tom Collins

Vodka Soda

Cosmopolitan

Champagne

Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): _Dobel Tequila, Blantons, Hendricks_

What are the ingredients in a Manhattan? _Whiskey, Sweet Vermouth, cherry/orange twist_

What are the ingredients in a Cosmopolitan? _Vodka, triple sec, lime, Cranberry Juice_

What are the ingredients in a Long Island Iced Tea? _Vodka, Gin, Rum, Tequila, Coke_

X What makes a margarita a "Cadillac"? _type of tequila used_

What is simple syrup? _a mixture of sugar & water_

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

_No,_

What should you do if you break a glass in the ice? _Put napkin or grenadine over so no one else uses it and Break ice down with hot water to clean it_

When is it OK to have an alcoholic beverage while working? _Never_

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

What are the ingredients in a Margarita? _Tequila, triple sec, lime Juice, sour mix_

Thank you for participating in the ServSafe Alcohol program. Responsible alcohol service begins with the choices you make, and ServSafe Alcohol training will help you make the right decision when the moment arises.

By completing the ServSafe Alcohol program, you show your dedication to safe and responsible alcohol service. The ServSafe Alcohol program and the National Restaurant Association are dedicated to helping you continue to raise the bar on alcohol safety.

To learn more about our full suite of responsible alcohol service training products, contact your State Restaurant Association, your distributor or visit us at ServSafe.com.

We value your dedication to responsible alcohol service and applaud you for making the commitment to keep your operation, your customers and your community safe.

Sincerely,

Sherman Brown
Executive Vice President, National Restaurant Association Solutions

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ServSafe
National Restaurant Association

ServSafe Alcohol® CERTIFICATE

ID # 17847613
CARD # 18475234

KEVIN TORRES
NAME

10/14/2019
DATE OF EXAMINATION
Card expires three years from the date of examination. Local laws apply.

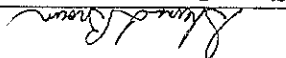**NOTE:** You can access your score and certification information anytime at

If you have any questions regarding your certification please contact the National Restaurant Association Service Center at

or

This certificate confirms completion of the **ServSafe Alcohol®** responsible alcohol service program.

Sherman Brown
Executive Vice President, National Restaurant Association Solutions

In Alaska you must laminate your card for it to be valid.