

Omar Marts

Self motivated bartender with proven sales history. Guest oriented and knows how to upsell.

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*Wed 2:30p
4/16 - resched to Thurs
2/1p*

WORK EXPERIENCE

DoubleTree by Hilton — Bartender

04/2018 to 05/2019, Little Rock, AR

Self-motivated bartender that worked unsupervised 90% of the time. Creative and sought after by superiors for drink recipes and solutions to run an efficient bar. Check averages and tip percentages are always in the top 1% of all bartenders.

BJ's Brewhouse — Bartender

09/2017 to 05/2018, North Little Rock, AR

Tracked bar inventory five days a week to ensure signature recipes were being made properly. Prepped all fruit, mixers and premium beverages for the week. Averaged in excess of \$1000 in sales a day as the day bartender.

W Hotels — Bartender

12/2014 to 08/2017, Atlanta, GA

Worked closely with the Executive Chef and Bar Manager to select fresh and local ingredients to use in our seasonal cocktails. Responsible for cash drops up to \$2500 daily. WOW'd guest with 4 Diamond level service. Worked closely with Sales and Marketing to ensure VIP's were well taken care of.

Yard House — Bartender

11/2012 to 02/2015, Atlanta, GA

Consistently passed pour tests to demonstrate accurate pouring. Was the official inventory tracker every Tuesday, scanning in orders and paying the vendors. Averaged over \$2500 in sales per shift.

Miscellaneous — Bartender

05/2019 to Present, Various Locations

Traveling bartender working with various staffing agencies creating wonderful guest experiences from weddings to corporate anniversaries.

EDUCATION

Alcorn State University

05/2002 to 05/2004

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
- 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

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

Name Marte, Omar

Servers Test

Score / 35

Multiple Choice

- A 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
- 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
- D 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 dining 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

- | | |
|--------------------------|--|
| <u>E</u> Scullery | <u>A.</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>D</u> Queen Mary | <u>B.</u> 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) |
| <u>A</u> Chaffing Dish | <u>C.</u> Used to hold a large tray on the dining floor |
| <u>G</u> French Passing | <u>D.</u> Area for dirty dishware and glasses |
| <u>B</u> Russian Service | <u>E.</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>F.</u> Used to open bottles of wine |
| <u>C</u> Tray Jack | <u>G.</u> Style of dining in which the courses come out one at a time |