

Joel Williams

Objective My Career goal is to make money and have fun while doing so, while also building up my place of employment.

Experience January 2019- Present West & Watson Fayetteville, AR

Bartender

- Serve Drinks
- Ensure the best possible hospitality
- Audit Cash Drawers and maintain cleanliness of the bar

January 2019- Present The Green Room Fayetteville, AR

Bartender

- Head Bartender
- Ensure cleanliness and safety of the bar/pool hall
- Audit cash drawers and delegate closing duties

April 2018- December 2018 Sideways Fayetteville, AR

Barback/Bartender

- Ensure the bartenders had ample clean dishes
- Change kegs and restock as needed
- Learned and perfected numerous classic cocktails

March 2017- December 2018 Mickey Finns Irish Pub Fayetteville, AR

Bartender

- Head Bartender
- Delegate duties as needed
- Built the culture of the bar and it made a fun, friendly, welcoming place to be

Education 2006-2008 YCLA Chicago, IL
High School Diploma

Interests I love helping people out and making sure they have the best possible experience ever when they are a patron of mine.

References References are available on request.



Multiple Choice (6 points)

- C 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)

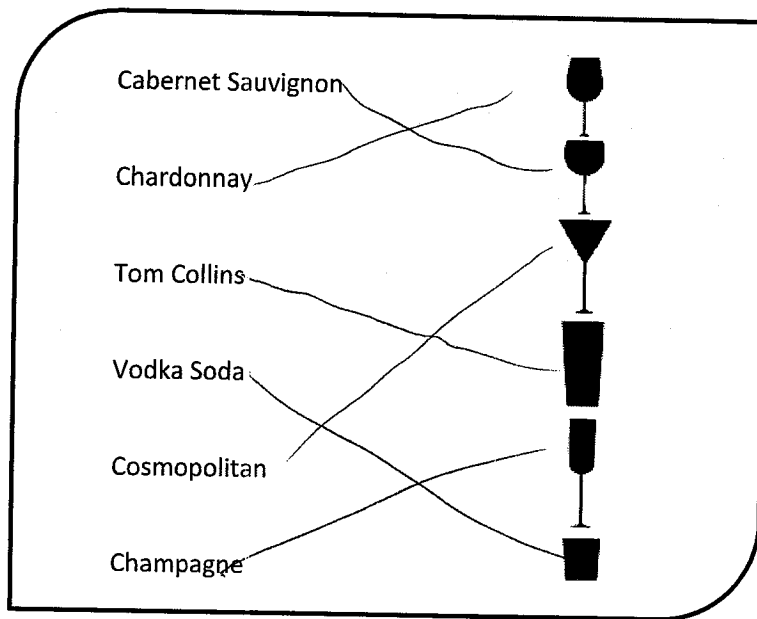
Match the word to its definition

- C ~~Q~~ "Straight Up"
F Shaker Tin
I "Neat"
A Muddler
B Strainer
E Jigger
G ~~B~~ 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



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): Johnny Walker Blue, Patron, Red Bull

What are the ingredients in a Manhattan? Rye Whiskey, Vermouth, Bitters

What are the ingredients in a Cosmopolitan? Vodka, cranberry, Triple Sec, lime juice

-1/2 What are the ingredients in a Long Island Iced Tea? Vodka, tequila, gin, rum, ^{liqueur} sweetener, coke

What makes a margarita a "Cadillac"? Grand Marnier

What is simple syrup? Sugar and water Stirred

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

-1 Yes muddling

What should you do if you break a glass in the ice? Burn the ice and clean glass

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, Triple Sec, Salt



THE SERVICE
COMPANIES

SERVICE. ABOVE ALL.

Name Joel Williams

Servers Test

Score 28 / 35

Multiple Choice

-10

71/100

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



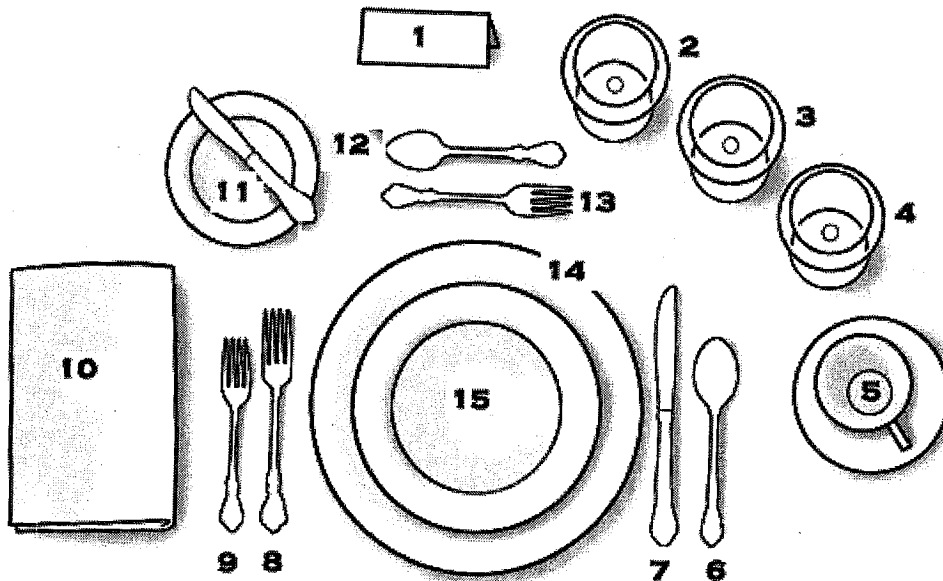
**THE SERVICE
COMPANIES**

SERVICE. ABOVE ALL

Name _____

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin	<u>4</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>2</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>3</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

- The utensils are placed 1 1/2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sugar cream
- Synchronized service is when: _____
- What is generally indicated on the name placard other than the name? Reservation/Reserved
- The Protein on a plate is typically served at what hour on the clock? 7 10
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Check with the Chef/Kitchen