

# Miraj Gibson

## Contact

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## Education

Princeton Senior High school.  
1321 Stafford Drive, Princeton,  
WV 24740

## Key Skills

Can operate POS systems,  
communication, Customer service  
typing 40+ wpm, strong  
leadership skills

## Objective

To secure a position as a server or bartender in a well-run establishment while providing excellent customer service and furthering my knowledge of fine-dining and making cocktails.

## Experience

04/15/2018-11/12/2019

Barback/ server • Pike Restaurant and bar • Running food/ bussing tables/ taking orders and making drinks as needed by the bartenders/ maintaining a clean bar.

08/10/2016 – 12/05/2017

Assistant manager • Sandwich U • keeping a well run crew/ inventory/ closing drawers at the end of the night/ waste count/ help sandwich makers when needed

02/10/2015 – 07/17/2016

Produce clerk • Harris Teeter • opening salad bar/ cutting fruit for samples/ stocking / having a thorough knowledge of produce in store to help customers/ maintaining a clean work area

has received multiple 100% ratings from secret shoppers at Harris Teeter.

## References

Jeffrey Givens- Manager of Pike restaurant and bar.  
805-835-8018





**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 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

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

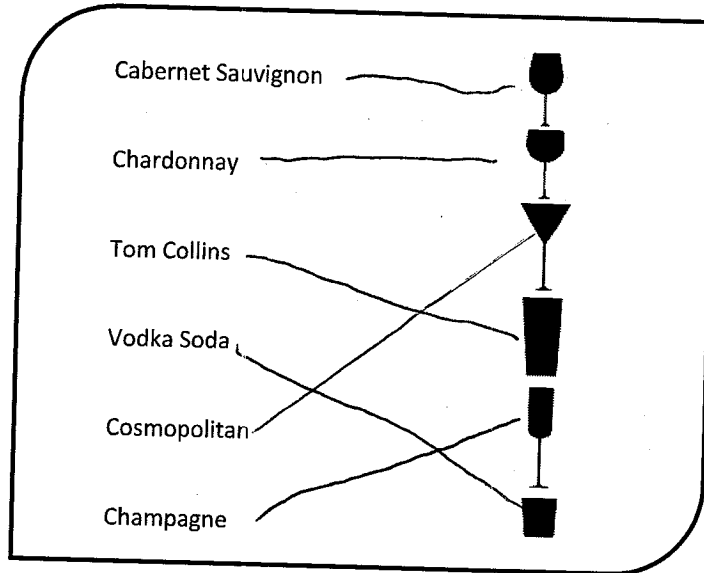
- C "Straight Up"
- E Shaker Tin
- I "Neat"
- A Muddler
- B Strainer
- F Jigger
- G Bar Mat
- D "Float"
- H "Back"

- ☒ 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



**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):

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

What are the ingredients in a Cosmopolitan? Vodka, lime juice, cranberry, triple sec

What are the ingredients in a Long Island Iced Tea? Vodka, rum, gin, whiskey, lemon, simple syrup, cone

What makes a margarita a "Cadillac"? Grand Marnier

What is simple syrup? Sugar & water cooked into a liquid used for

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

NO, marring

What should you do if you break a glass in the ice? Dump all ice, clean, replace ice

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

What does it mean when a customer orders their cocktail "dirty"? extra lime

What are the ingredients in a Margarita? Tequila, agave, triple sec, lime



**THE SERVICE  
COMPANIES**

SERVICE. ABOVE ALL

Name Miraj

## Servers Test

Score 20 / 35

### Multiple Choice

- 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 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

-9

74%

### Match the Correct Vocabulary

- D Scullery  
E Queen Mary  
A Chaffing Dish  
B French Passing  
C Russian Service  
F Corkscrew  
G Tray Jack

- 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



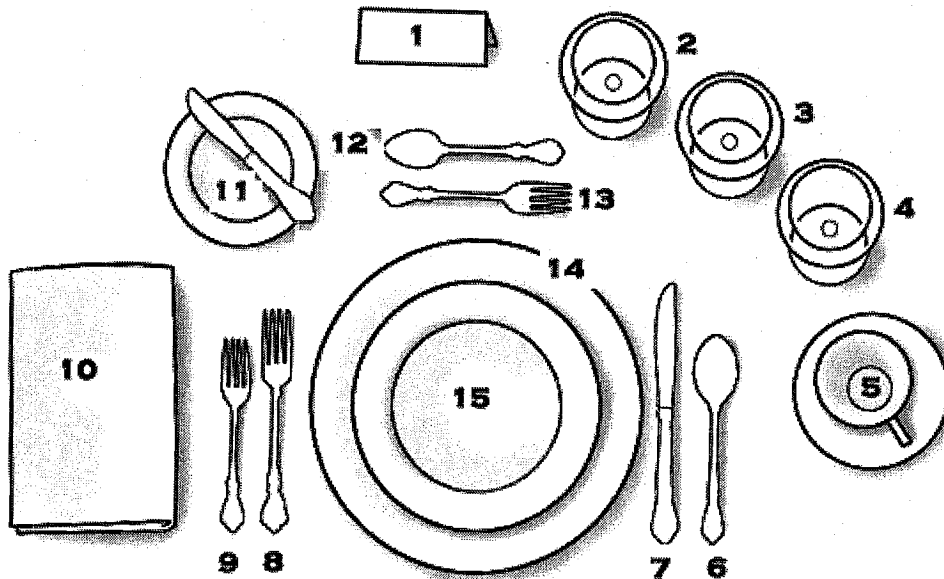
THE SERVICE  
COMPANIES

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>2</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 3 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Milk / Sugar
- Synchronized service is when: multiple servers help one table
- What is generally indicated on the name placard other than the name? Main Dish
- The Protein on a plate is typically served at what hour on the clock? 3 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Ask the kitchen staff what's available