



# THE SERVICE COMPANIES

SERVICE. ABOVE ALL

## Bartenders Test

Tyler

Score 34 / 35

### 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 "Straight Up"

F Shaker Tin

I "Neat"

a Muddler

B Strainer

F Jigger

E 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 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



## **Tyler Becker**

**480-907-8966    Tylerd2r@gmail.com    7017 19th ave NW Seattle, Wa 98117**

### **Experience**

**CINEMARK RESERVE, BELLEVUE, WA  
BEER TENDER 2019 APRIL - OCTOBER 2019**

#### **Core Qualifications**

- Excellent memory for recipes and people
- Strong communication skills with clients and servers
- Able to handle a busy hotel bar that also serves the restaurant
- Extremely organized
- Able to work any shift and willing to work longer shifts on weekends
- Good listener and helpful to out of town guests
- Dedicated to maintaining a clean bar area
- Responsible for mixing drinks for the bar crowd and the restaurant guests as well.
- Responsible for maintaining a clean bar area in line with all health codes.
- Often called on to act as a bartender for large conventions and gatherings.

**SEATTLE BEER CO, DOWNTOWN SEATTLE  
BEER TENDER 2019 FEBRUARY - MAY 2019**

- inventory all glassware and beer availability by changing out kegs and stock beer fridge, Inventory all merchandise with shirts, hats, glassware, stickers, and growlers.
- Provided Prompt, efficient, friendly and quality service at all times to the customers.
- Consistently kept bar and work areas clean.
- Maintained a relationship with many customers the kept them coming back frequently.
- Excellent knowledge of the square POS system we used at Seattle Beer Co.