

Katherine Barnes

Phone: (208) 596-9201 / Email: katiebarnes208@gmail.com

Summary

I am a student looking for full or part time work. I have experience in serving, fine dining bartending, fundraising, sales, front desk operations, and deep cleaning. I possess my Food Handler's Card for the state of California. I am friendly, outgoing, efficient, and possess a strong work ethic. I am looking for a restaurant with a good work environment and can start immediately.

Skills

- Sales (2+ years)
- Bartending
- Strong leadership and organizational skills
- Multi-tasking in a face-paced environment
- Communication and customer service
- Deep cleaning
- Food handling, Food Handler's Card
- Fine dining experience
- Plating

Work Experience

Buffalo Wild Wings- Server

March 2019-Present

- Managed up to 8 tables
- Ran food, drinks, bills
- Worked with Aloha POS
- High volume restaurant

Blue C Sushi- Server

June 2018-January 2019

- Managed up to 8 tables
- Ran food, drinks
- Worked with Aloha POS
- Bartending: beer, wine, cocktails, sake
- Trained new employees

Paradise Bar Events

March 2018-December 2018

- Google Events
- Weddings
- Natural History Museum Summer Nights

Education

Animal Behavior College – Currently Attending

University of Idaho – Graduated 2014

B.S. Dance, Minor: International Studies

References:

Liza Katsman (310)874-4895
Perry Aston (805) 807-7666
Charlotte Glasser (508)843-8808

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Summary

Event coordinator and organizer with over four years of administrative work, sales, fundraising, social media advertising, event planning, and bartending experience.

Skills

- Sales/face to face canvassing experience (2+ years)
- Strong verbal communication
- Strong leadership and organizational skills
- Ability to follow directions well, fast learner
- Knowledge in Mindbody, Word, Excel, Powerpoint
- Knowledge of social media (Instagram, Twitter, Facebook)
- Bartending/alcohol experience
- Strong time management

Work Experience

The Movement Lifestyle – Administrative Assistant

July 2015-August 2019

- Interact with customers and instructors at front desk
- Handle class and clothing sales, cash, transactions
- Clean studio and clothing merchandise
- Scheduled classes and appointments

Your Plans Tonight- Social Media Manager

January 2018-January 2019

- Ran social media accounts for events company Your Plans Tonight
- Posted Instagram stories, posts, ticket links
- Communicated with talent for events
- Created email blasts for events
- Created Facebook event invites

Ways Fundraising USA- Fundraiser

July 2016-June 2017

- Obtained monthly donations on street
- Handled customer credit card information
- Managed fundraising daily crews
- Trained new employees

Public Outreach – Fundraiser

November 2014-July 2016

- Obtained monthly donations door to door and on street
- Trained new employees
- Worked with a virtual private network and helped employees cash out

Education

University of Idaho – Graduated 2014

B.S. Dance, Minor: International Studies

References: Skyler Ray (former manager) (818) 406-2581
Charlotte Glasser (former manager) (508) 843-8808



**THE SERVICE
COMPANIES**

SERVICE. ABOVE ALL

Name Katherine Barnes

Servers Test

Score 27/35

Multiple Choice

- 1 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
- b 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>P</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</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>G</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 |



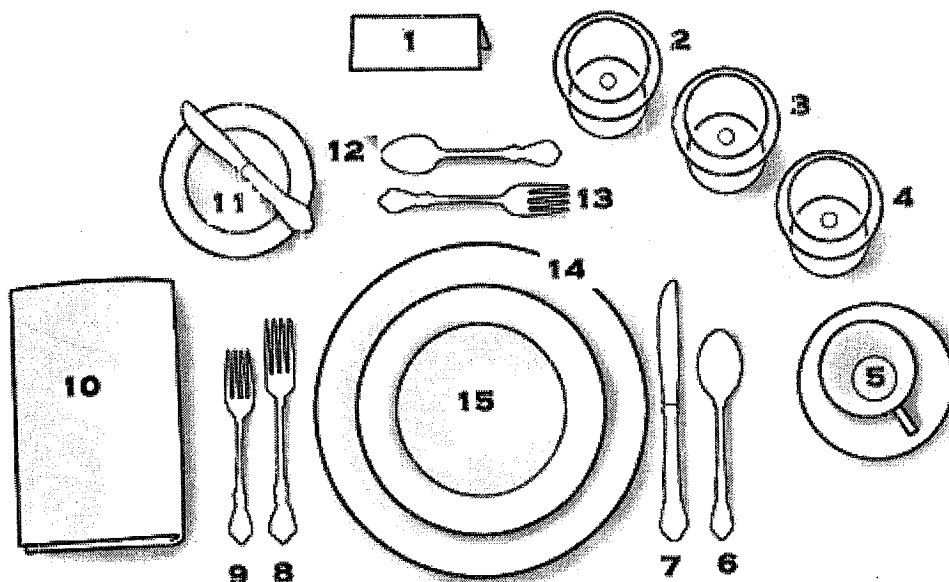
**THE SERVICE
COMPANIES**

SERVICE. ABOVE ALL

Name Katherine Barnes

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin	<u>8</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>3 & 4</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>2 & 3</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

- The utensils are placed 3 ft inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream, Sugar
- Synchronized service is when: Dishes are served at the same time by all servers.
- What is generally indicated on the name placard other than the name? Table number
- The Protein on a plate is typically served at what hour on the clock? 7 pm
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Inform the kitchen



THE SERVICE COMPANIES

SERVICE. ABOVE ALL

Beer & wine

Bartenders Test

Score / 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
- a 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)

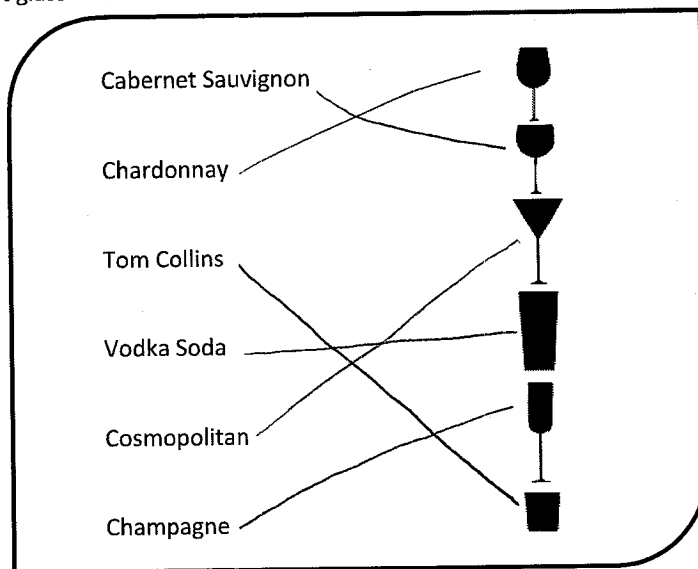
Match the word to its definition

- | | |
|------------------------|--|
| <u>k</u> "Straight Up" | <u>a</u>) Used to crush fruits and herbs for craft cocktail making |
| <u>f</u> Shaker Tin | <u>b</u>) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>i</u> "Neat" | <u>c</u>) To serve chilled liquor in a chilled stemmed cocktail glass with no ice |
| <u>d</u> Muddler | <u>d</u>) To pour ½ oz of a liquor on top |
| <u>b</u> Strainer | <u>e</u>) Used to measure the alcohol and mixer for a drink |
| <u>e</u> Jigger | <u>f</u>) Used to mix cocktails along with a pint glass and ice |
| <u>g</u> Bar Mat | <u>g</u>) Used on the bar top to gather spills |
| <u>a</u> "Float" | <u>h</u>) Requesting a separate glass of another drink |
| <u>h</u> "Back" | <u>i</u>) 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): Gary (pool), Tanqueray, Johnnie Walker Blue Label

What are the ingredients in a Manhattan? Bourbon

What are the ingredients in a Cosmopolitan? Vodka, cranberry

What are the ingredients in a Long Island Iced Tea? Vodka, ice tea, lemonade, gin, whiskey, ice

What makes a margarita a "Cadillac"? Silver tequila

What is simple syrup? Sugar and 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? Burn the ice, replace it

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

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

What are the ingredients in a Margarita? Lime, agave, tequila