

Bursten
miss 12/30 € 10.85

Anthony James Williams

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EDUCATION

New York Film Academy, Los Angeles Campus

2010- 2013

Bachelor of Fine Arts in Drama

ABC Bartending, Houston, Texas

2008

Bartending Training

SKILLS

- Georgia Alcohol Server Certified
- Cash Registers
- Mixology
- High Volume Bartender (Music Festivals and events from 1000 to 15000 people)
- United States Air Force Veteran

EMPLOYMENT HISTORY

DLS Events- Revention Music Center/Hollywood Palladium Festival Bartender/Venue Bartender

April 2017 - Present

- Currently one of the core bartenders at the Revention Music Center in Downtown Houston
- Bartend at different festivals including Project Z, Long Beach Pride and LA Pride
- High Volume bartender that averages \$2,500 in sales per shift
- Was a bartender at the main bar at the Hollywood Palladium as well as the Orpheum Theater

Aramark - Minute Maid Park

March 2018 - October 2019

Club Level Bartender - Main Club Level bar

- Bartended high volume crowds ringing an average of 4000 in sales per game
- Helped bar leads manage inventory and bar counts daily
- Frequently volunteered to bartend special events at the ballpark

Levy Restaurants/ Toyota Center

November 2017 -October 2019

Bar Lead/Club Bartender

- Bartend in the four different clubs in the Toyota Center for Rockets games and concerts
- High Volume Bartender with a consistent \$3,500 in sales per event
- Managed own portable bar increasing bar revenue 200% in 4 months

Paradise Bar

General Manager/Operations Manager/Lead Captain

June 2014 - May 2017

- Responsible for overseeing the day to day event operations and logistics.
- Supervisor to all captains, bartenders and event staff during all events.
- Responsible for keeping the clients happy with event services and follows up with them before, during, and after the event
- Manages all event issues and problems throughout the evening.
- Trains staff on proper preparation of the company vision and craft cocktail recipes.
- Manages proposals and loading list of all events of the calendar year
- Responsible for the hiring of new staff as well as enforcing the systems of disciplinary conduct to be followed by all staff



Bartenders Test

Score / 35

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"

- a.) Used to crush fruits and herbs for craft cocktail making

F, Shaker Tin

- 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

b, Strainer

- d.) To pour $\frac{1}{2}$ oz of a liquor on top

e, Jigger

- e.) Used to measure the alcohol and mixer for a drink

g, Bar Mat

- f.) Used to mix cocktails along with a pint glass and ice

d, "Float"

- g.) Used on the bar top to gather spills

h, "Back"

- h.) Requesting a separate glass of another drink

- i.) Means to serve spirit room temperature in a rocks glass with no ice