

*Bartender
since 12/30 @ 10:30*

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

April 2017 - Present

Festival Bartender/Venue Bartender

- 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
- 5 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"

d Muddler

b Strainer

e Jigger

g Bar Mat

a "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