

Macs Strickland

Los Angeles, CA

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To obtain a server position where my customer service expertise will add resourcefulness and value while continuing to build my own professional skills.

Authorized to work in the US for any employer

Work Experience

Bartender/Cocktail Waitress

Aja Bar & Restauraunt - Buckhead, GA

January 2017 to November 2019

Cocktail and beverage knowledge, experience in high volume and nightclub atmospheres. Served cocktails at private corporate and recreational events.

Server

Fifth Group Lure Seafood

March 2017 to March 2019

Fine Dining; To provide a fine dining experience ensuring necessary steps to meet customer needs and effectively resolve food or service issues. Resolved guest complaints professionally, promptly processed payments and worked well with teammates.

Server/Bartender

Pappadeaux Seafood Kitchen - Marietta, GA

November 2013 to June 2016

High Volume To provide a food and beverage customer service experience ensuring necessary steps to meet customer needs and effectively resolve food or service issues. Resolved guest complaints professionally, promptly processed payments and worked well with teammates.

Education

B.A. in Communications

Georgia State University

August 2014

Skills

- Interpersonal, oral & written communication skills (8 years)
- Works well under pressure
- Punctual and efficient

- Persuasive Negotiator
- Highly Organized
- Critical thinker

Certifications and Licenses

food handler certificate

Food Handler

Multiple Choice

D 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 -10

C 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 71%

A 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

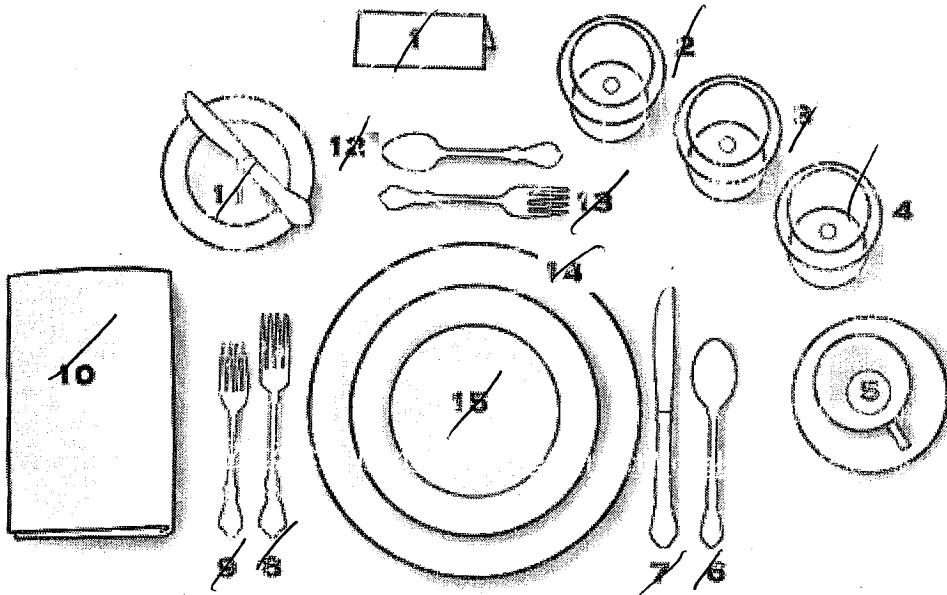
D 5) When you are setting a dining room how should you set up your tablecloths?
 a) Neatly and evenly across the tables
 b) The creases should all be going in the same directions
 c) The chairs should be centered and gently touching the table cloth
 d) All of the above

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 dinning 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>E</u> Scullery	<u>A</u> Metal buffet device used to keep food warm by heating it over warmed water
<u>G</u> Queen Mary	<u>B</u> 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	<u>C</u> Used to hold a large tray on the dining floor
<u>D</u> French Passing	<u>D</u> Area for dirty dishware and glasses
<u>B</u> Russian Service	<u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored
<u>F</u> Corkscrew	<u>F</u> Used to open bottles of wine
<u>C</u> Tray Jack	<u>G</u> Style of dining in which the courses come out one at a time

Servers Test



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin	<u>8</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>9</u>	Tea or Coffee Cup and Saucer
<u>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>23</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>14</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>15</u>	Service Plate
<u>15</u>	Salad Plate	<u>3</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 2 inches (1) inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream, Sugar.
3. Synchronized service is when: everything drops at once.
4. What is generally indicated on the name placard other than the name? drink, meal entrees
5. The Protein on a plate is typically served at what hour on the clock? 3:00 (6)
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
inform Kitchen / serving leader.



Bartenders Test

Score 298 / 35

Multiple Choice (6 points)

9 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

9 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

- 5.5

84%

Vocabulary (9 points)

Match the word to its definition

i "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 "Neat"

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

g Muddler

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

b Strainer

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

e Jigger

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

g Bar Mat

g.) Used on the bar top to gather spills

D "Float"

h.) Requesting a separate glass of another drink

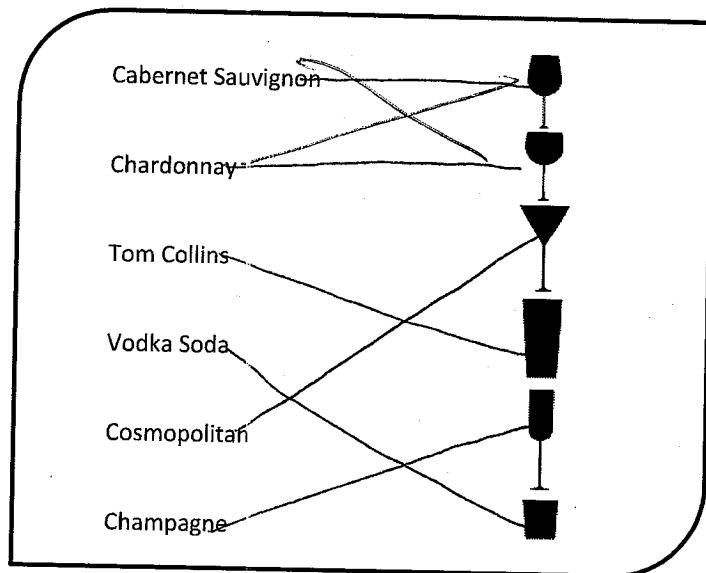
h "Back"

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): John, Jameson, hennessy vs

What are the ingredients in a Manhattan? Whiskey, orange peel, bitters, (cherry)

What are the ingredients in a Cosmopolitan? WAKA, cranberry juice, lemon juice

What are the ingredients in a Long Island Iced Tea? gin, VodKA, rum, tequila, sweet/sour, splash

What makes a margarita a "Cadillac"? adding a floater grand MARNIER

What is simple syrup? dissolved sugar in water

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

No, cross contamination muddling

What should you do if you break a glass in the ice? drain ice bin

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

What does it mean when a customer orders their cocktail "dirty"? add olive juice

What are the ingredients in a Margarita? Simple syrup, sweet/sour, triple sec