

Treyvon Smith

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Authorized to work in the US for any employer

booktreyvonsmith

Thurs 1/2/20 @ 9am.1.com
1:30 p

Work Experience

Bartender

Miller's Ale House - Alpharetta, GA

November 2018 to Present

High level sports bar.

Server/Bartender

Stem and Flats - College Park, GA

February 2017 to September 2018

- Took food and drink orders
- Greeted customers

Server/Bartender

The Hilton Garden Inn - Bloomington, MN

November 2014 to February 2017

Greet Guest with a smile.

Served guest their food.

Education

None in Liberal Arts

College of the Redwoods - Eureka, CA

Skills

- Bartending
- Restaurant Server
- Waiter

Certifications and Licenses

Food Handler



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

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

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

I "Neat"

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

B Muddler

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

E Strainer

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

G Jigger

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

B 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