

ATLANTA, GA
678.760.3590
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Shayna Simon : Bartender

✓
Thurs @ 2:30p
1/9

SKILLS

- Basic math
- Handling multiple projects at once
- Skilled in MS Office, Power-point
- Leadership
- People oriented
- Merchandising

- Teamwork
- Problem Solving
- Initiative
- Self management
- Written and Verbal
- Communication
- Computer Skills

EXPERIENCE

Houston's Restaurant, Atlanta – Service Bartender/Server

January 2016 – May 2018

- Responsible for maintaining efficient flow of drinks to the talent dressing rooms and dining room.
- Solely responsible for making sure that all dining room drink orders were filled.
- Assisted in updating the drink menu once a month with new recipes and beer brands.
- Responsible for making sure that the bar was always properly stocked.
- Assisted in keeping the bar work area clean throughout the night.

Legacy Ventures Group, Atlanta – Banquet Event Bartender

December 2011 – May 2018

- Responsible for making sure that the bar was always properly stocked.
- Assisted in keeping the bar work area clean throughout the night.
- Develop and maintain relationships with guests and local community by providing tailored service

Stats Brew Pub, Atlanta – Lead Bartender

February 2011 – April 2018

- Served large parties and special events
- Provided menu information and offered recommendations
- Responsible for opening and closing tasks
- Maintained knowledge of full menu and promotions
- Prepared and set up for private parties and occasions
- Responsible for opening and closing tasks
- Perform in high traffic, high pressure environment
- Provide excellent service and recommendations to guests
- Develop and maintain relationships with guests and local community by providing tailored service

EDUCATION

Savannah College of Art and Design, Atlanta GA – Master of Fine Arts: Interior Architecture

September 2010 – May 2012
Atlanta , GA

Art Institute of Atlanta, Atlanta – Bachelor of Fine Arts

September 2004 – April 2008 , Atlanta , GA



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

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

E 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

A 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