

ATLANTA, GA
678.760.3590
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Shayna Simon : Bartender

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

✓
Thurs @ 2:30p
1/9



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"

F Shaker Tin*

I "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

D "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