

ACROBAT OUTSOURCING
TSC GROUP

First and Last Name: Tamika Crawley
Email: Crawley.Tamika.850@gmail.com
Phone number: 678-810-5792

Working Experience:

Company Name: Holiday Inn Express

Dates of Employment: 9/16 - 10/19

Job Responsibility:
• made beds clean rooms etc

Company Name: Fort Lee food service

Dates of Employment: 2/14 - 9/16

Job Responsibility:
• prep and helped serve food

Company Name: VIRGINIA Linen

Dates of Employment: 3/09 - 1/14

Job Responsibility:
• feed linen into a machine.
• wrapped and packed linen

Skills

- production
- house keeping
- food service worker
- customer service

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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

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

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

f "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