

B 1) What is a Cosmopolitan garnished with?

- a) Orange wheel
- b) Lime
- c) Lemon
- d) Cherry

D A 2) What is a Manhattan garnished with?

- a) Olive
- b) Lemon
- c) Orange wheel
- d) Cherry

C 3) What is a Classic Martini garnished with?

- a) Onion
- b) Lemon Twist
- c) Olive
- d) Cherry

A 4) What type of liquor is in a Tom Collins?

- a) Vodka
- b) Rum
- c) Gin
- d) Tequila

B 5) What type of liquor is in a Cuba Libre?

- a) Vodka
- b) Rum
- c) Gin
- d) Tequila

D 6) What type of juice is in a Screw Driver?

- a) Lemonade
- b) Cranberry Juice
- c) Grapefruit Juice
- d) Orange Juice

B 7) What type of juice is in a Cape Cod?

- a) Lemonade
- b) Cranberry Juice
- c) Grapefruit Juice
- d) Orange Juice

A 8) What form of alcohol is found in liquor, beer and wine?

- a) Ethanol
- b) Methanol
- c) Ethyl
- d) Butyl

A 9) What does VSOP stand for?

- a) Very Special Old Pale
- b) Very Superior Old Pale
- c) Very Selective Old Pale
- d) Very Specific Old Pale

A 10) 51% of all Bourbon must be made from?

- a) Wheat
- b) Corn
- c) Rye
- d) Barley

Acrobat TSheets

From: Dennis Cruz <denniscruz09@ymail.com>
Sent: Sunday, January 01, 2012 11:14 PM
To: acrobat.tsheets@acrobotoutsourcing.com; arlene@acrobotoutsourcing.com
Subject: my hours◆

◆Dec 26, 2011 on call job code 27531
Dec 28, 2011 ◆sf towers 2:30 through 11pm job code 27680
Dec 29, 2011◆sf towers 11 through 3pm job code 27680
◆Dec 31, 2011◆sf towers 6 through 11pm job code 27680
Jan 01, 2011 Sf towers 6 through 11pm job code 27680

duP

total hours 24

Bartenders Test

D 11) Which of the following is not a liqueur?

- a) Amaretto
- b) Southern Comfort
- c) Drambuie
- d) Kirchwasser

A 12) What are the six most commonly used spirits?

- a) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
- b) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
- c) Beer, Wine, Champagne, Tonic Water, Club Soda and Liquor
- d) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel

B 13) What are the ingredients in a Margarita?

- a) Rum, Cola and Lime Wedge
- b) Tequila, triple sec, Sweet & Sour, Lime Juice
- c) Tequila, Orange Juice and Grenadine
- d) Rum, Sweet & Sour and Orange Juice

D 14) What are the ingredients in a Cosmopolitan?

- a) Vodka, Sweet & Sour, Cranberry Juice, Lime Juice, and Triple Sec
- b) Vodka, Lime juice and Triple sec
- c) Vodka, Sweet & sour, Cranberry Juice and Splash Soda Water
- d) Vodka, Triple sec, Cranberry juice, Lime Juice

B 15) What are the ingredients in an Old-Fashioned?

- a) Bourbon, Sweet Vermouth and Dry Vermouth
- b) Whiskey, a Sugar-Cube, muddled Cherry and Orange slice, and splash of Soda Water
- c) Whiskey, Sweet Vermouth and Cherry
- d) Gin, and splash of Dry vermouth

A 16) What are the ingredients in a Kamikaze?

- a) Vodka, Lime juice and Triple sec
- b) Whiskey, Lemon juice and Simple syrup
- c) Brandy, Dark Crème de Cacao and Cream
- d) Cointreau, Cranberry Juice, Sweet & Sour mix

B 17) What type of glass does a Cosmopolitan go in?

- a) Rocks Glass
- b) Martini Glass
- c) Tall Glass
- d) Champagne Flute

D 18) What type of glass does a Kir Royal go in?

- a) Rocks Glass
- b) Martini Glass
- c) Tall Glass
- d) Champagne Flute

A 19) What type of glass does an Old Fashioned go in?

- a) Rocks Glass
- b) Martini Glass
- c) Tall Glass
- d) Champagne Flute

C 20) What type of glass does a Tom Collins go in?

- a) Rocks Glass
- b) Martini Glass
- c) Tall Glass
- d) Champagne Flute

Acrobat TSheets

From: Andre Royster <aroyster1970@yahoo.com>
Sent: Sunday, January 01, 2012 8:43 PM
To: acrobat.tsheets@acrobotoutsourcing.com
Cc: eroyster07@yahoo.com
Subject: andre roysters payroll hours w/e Jan 8,2012

sat 1/1/12 600p to 3:15a 30 min break Jennifer Horn Blower Belle

1/1/12 6pm - 3:15a (B)

Horn Blower 27599

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

D 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

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

B 4) Which side of the plate would you place forks?
 a) On the left with the salad fork on the outside and dinner fork on the inside
 b) On the left with the salad fork on the inside and dinner fork on the outside
 c) On the right with the salad fork on the outside and dinner fork on the inside
 d) On the right with the salad fork on the inside and dinner fork on the outside

B 5) Which side of the plate would you place knives?
 a) On the left with the blade facing out
 b) On the left with the blade facing in
 c) On the right with the blade facing out
 d) On the right with the blade facing in

A 6) If there is a fork, and spoon at the top of a table setting they are used for which course?
 a) Salad and soup
 b) Extra if you drop silverware on the floor
 c) Entrée
 d) Dessert and coffee

C 7) What is the correct order for glasses (the first glass being closest to the guest)?
 a) Water glass, red wine glass and white wine glass
 b) White wine glass, red wine glass and water glass
 c) Water glass, white wine glass and red wine glass
 d) Red wine glass, white wine glass and water glass

A 8) 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 9) When you are setting a dining room how should you set up your table cloths?
 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 10) 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

5

Cashier Test

A

1) A roll of quarters is worth?

- a) \$5.00
- b) \$10.00
- c) \$15.00
- d) \$20.00

A

2) A roll of dimes is worth?

- a) \$5.00
- b) \$4.00
- c) \$3.00
- d) \$2.00

(8)

B

3) A roll of nickels is worth?

- a) \$8.00
- b) \$6.00
- c) \$4.00
- d) \$2.00

C

4) A roll of pennies is worth?

- a) \$1.00
- b) \$0.75
- c) \$0.50
- d) \$0.25

C

5) What does POS stand for?

- a) Patience over standards
- b) Percentage of sales
- c) Point of sales
- d) People over service

9.25

C

6) What is the current sales tax rate in your city 8.25?

C

7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?

- a) \$4.06
- b) \$2.06
- c) \$7.06
- d) \$5.06

B

8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?

- a) \$19.50
- b) \$14.50
- c) \$9.50
- d) \$4.50

D

9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?

- a) \$6.00
- b) \$8.00
- c) \$10.00
- d) \$12.00

A

10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?

- a) \$78.50
- b) \$58.50
- c) \$38.50
- d) \$28.50

