

CHRISTOPHER BIBBIANO

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PROFILE

Highly motivated, achievement focused team player and leader with background in mixing and serving drinks to patrons, directly or through wait staff. Confident in a fast-pace restaurant and bar environment and thrives on challenges with a focus on guest satisfaction. Consistently achieves performance goals through enthusiasm, vision, ability, persistence and initiative. Areas of proficiency include:

- Restaurant operations management
- Staff training and development
- Wine service and food pairings
- Mixing, garnishing and serving drinks
- P.O.S systems including Aloha, IBS, Micros and Jonas
- Customer service
- Purchasing and inventory management
- Beer types, flavors and profiles
- Utilizing social media sites to drive business
- Microsoft Word and Excel

CERTIFICATIONS / EDUCATION

W.S.E.T LEVEL ONE WINE CERTIFICATION

CICERONE CERTIFIED BEER SERVER

BASSET CERTIFIED MIXOLOGIST

SERVSAFE CERTIFIED

CERTIFICATE FOOD SERVICE ADMINISTRATION, COLLEGE OF DUPAGE, GLEN ELLYN, IL, DECEMBER 2011

PROFESSIONAL EXPERIENCE

DENALI VISIONS 3000, Denali, AK

April 2014 – September 2014

Manager – Prospectors Pizzeria and Alehouse (Seasonal Restaurant)

- Ordered and maintained bar inventory that included 24 wines and 49 beers on tap.
- Effectively managed front of the house staff.
- Named in the top ten craft beer bars on the Pacific Coast by craftbeer.com.
- Responsible for providing wine trainings to employees for 3 of the Company's restaurants, including paring for the different menus.

RUBY HILL GOLF CLUB, Pleasanton, CA

December 2012 – April 2014

Bartender

- Mixed and served a wide variety of drinks including beer, wine, and all types of liquor for both service and bar guests.
- Demonstrated high level of wine knowledge through discussion with members and staff resulting in increased wine sales.
- Assisted in monthly inventory control and record keeping.
- Controlled wine costs by offering open wine specials.

MEDINAH COUNTRY CLUB, Medinah, IL

April 2011 – September 2012

Bartender / Server

- Assisted in the preparation and execution of the 2012 Ryder Cup.
- Served and lead Bartending staff in making innovative beverages and providing exceptional guest service.
- Used strong multi-tasking and time management skills to handle large volume of restaurants duties.
- Managed beverage, garnish, and snack inventory, ordering additional stock as needed.
- Assisted in the hiring and training of staff.

LEVY RESTAURANTS, Arlington Heights, IL

April 2010 – September 2010

Bartender

- Mixed and served alcoholic and nonalcoholic drinks and food to patrons of bar, following company standard recipes at Arlington Park horse track.
- Responsible for bar set up and take down, nightly inventory and close outs.

TONY SPAVONE'S, Bloomingdale, IL

August 2007 – August 2012

Bartender

- Responsible for nightly close out, bar stock, inventory in fine dining restaurant.
- Received food and beverage orders, advised on daily specials, and delivered food and drinks.