

Benjamin Fogelman

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PROFILE

- Energetic, motivated, and reliable professional with over 10 years of experience working with individuals of diverse ages and cultural backgrounds.
- Graduate, ABC Bartending School.
- Professional musician, former actor, and writer with a knack for bringing creativity into all professional environments and establishing excellent rapport with peers, clients, and team members.

RELEVANT EXPERIENCE

THE PARTY STAFF, Los Angeles, CA *Server/Dishwasher* 2016-18

ACROBAT OUTSOURCING, San Jose & Los Angeles, CA *Server/Concessionaire/Barback* 2016-17

- Served guests, assisted with setup, breakdown, and cleanup at fast-paced, high-demand catered events ranging from 50 to 1000+ attendees.
- Prepared food and assisted cashiers with efficient, friendly, and courteous service at concession stand during highly-attended events in the San Jose, CA area.
- Assisted with setup, restocking, cleanup, and general support to servers and bartenders as a barback.

ABC BARTENDING SCHOOL, Mountain View, CA *Graduate* 2015

- Completed 40 hours of training and broke the Mountain View school record for time in completing the Pour test, accurately pouring 12 drinks in under seven minutes.

FUSION ACADEMY, Los Gatos, Woodland Hills, & Los Angeles, CA *Teacher* 2012-present

- Teach Social Studies and English to middle school and high school students. Named Teacher of the Month, November-December 2016.

CHARM CITY HOSPITALITY, Rothbury, MI *Bartender/Server* Summer 2011

- Provided beer and mixed drinks to a diverse crowd at the Electric Forest Festival, a large outdoor concert event in Rothbury, Michigan.
- Worked independently and collaboratively with other bartenders and servers at multiple stations within a lively, fast-paced environment.

SABRA DELI, College Park, MD *Line Server/Cashier* 2009-10

- Prepared food/sandwiches/wraps behind the food line, and interacted with customers at the cash registers, consistently maintaining a personable manner to ensure customer satisfaction.

EDUCATION & PROFESSIONAL DEVELOPMENT

B.A., English Language and Literature, University of Maryland, College Park, MD, 2010

Graduate, ABC Bartending School, Mountain View, CA, 2015

80%

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- C 1) After washing your hands, which item should be used to dry them?
- a) Clean apron
 - b) Sanitized wiping cloth
 - c) Single use paper towel
 - d) Common used cloth
- C 2) While washing dishes by hand, which item should you wear?
- a) Cutting glove
 - b) Oven Mitt
 - c) Rubber glove
 - d) Nothing
- d 3) When should you wash your hands?
- a) Before you start work
 - b) After handling non-food items (garbage, money, cleaning chemicals)
 - c) After using the restroom
 - d) All of the above
- False 4) If you need to move a heavy load, you should PULL and not PUSH the object.
- a) True
 - b) False
- e 5) Which of the following could you be at risk for getting burned from?
- a) Steam from boiling pots
 - b) Hot liquids (coffee, soup, tea)
 - c) Hot equipment (ovens, pots, chaffing dishes)
 - d) Harsh chemicals
 - e) All of the above
- True 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
- a) True
 - b) False
- C 7) What should you do if you spill liquids or see a liquid spill?
- a) Leave it for someone else to clean-up
 - b) Wait until the end of your shift to clean it
 - c) Flag the spill and clean it immediately
 - d) Not sure
- C 8) When handling hot items you should?
- a) Wear rubber gloves
 - b) No need to wear anything
 - c) Use an oven mitt or dry cloth towel
 - d) Nothing
- C 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
- a) Rinsing
 - b) Scraping
 - c) Washing
 - d) Sanitizing
- a 10) What is the proper method for cleaning and sanitizing stationary equipment?
- a) Spray with a strong cleaning solution and wipe with a sanitized cloth
 - b) Spray with a sanitizing solution, then rinse with clean water and dry
 - c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
 - d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution