

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	<i>Server/Dishwasher</i>	2016-18
ACROBAT OUTSOURCING , San Jose & Los Angeles, CA	<i>Server/Concessionaire/Barback</i>	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	<i>Graduate</i>	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	<i>Teacher</i>	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	<i>Bartender/Server</i>	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	<i>Line Server/Cashier</i>	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

Dishwasher Test

Score 8 / 10

80%

-2

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

Fa 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, chafing 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