

THOMAS FABRIZIO

(860) 944-4928 | tfab93@gmail.com | 7966 Thoroughbred St. Rancho Cucamonga, CA 91701

EXPERIENCE

April '17 - June '18

Assistant Bar Manager | Gunther & Co.

Baltimore, MD

- Craft bartending
- Product selection and inventory
- Curation of beverage program
- Budget maintenance and sales growth
- Recruiting and training of bar staff

June '17 - October '17
(seasonal position)

Bartender | Sandlot

Baltimore, MD

- High volume bartending
- Craft bartending

August '15 - May '17

Bartender, Server | Birroteca Baltimore

Baltimore, MD

- Craft bartending
- Product inventory
- Curation of cocktail program
- Event Coordination

March '17

Contestant | Ryes Up Against Cystic Fibrosis Gala

Baltimore, MD

- Created cocktail to be sampled by over 200 guests
- Promotion of restaurant
- People's Choice runner-up

July '13 - October '15

Assistant Manager | On the Hill

Baltimore, MD

- Market inventory and maintenance
- Store opening and closing
- Floor management

EDUCATION

May '15

Maryland Institute College of Art

BFA Drawing, Minor in Humanistic Studies

HIGHLIGHTS

- Nine years experience in customer service
- Strong foundation of relationship marketing
- In-depth knowledge of spirits, beer and wine
- Experienced in fine-dining service protocol
- Experienced with banquet and event catering
- Comfortable in fast-paced environments
- TIPS and Food Handler Class Certified
- Experienced with POS systems and operations
- Familiar with farm-to-table concepts and local sourcing
- Strong speaking and communication skills
- Teamwork-oriented, cooperation-based approach
- Passion for culinary arts and gastronomy
- Knowledgeable in food classification and techniques of preparation

THOMAS FABRIZIO

(860) 944-4928 | tfab93@gmail.com | 7966 Thoroughbred St. Rancho Cucamonga, CA 91701

REFERENCES

Daniel Ramirez

Bar Manager | Gunther & Co.

p: (775) 247-5768

e: dram052003@yahoo.com

Mary Ragan

General Manager | Sandlot

p: (914) 747-6444

e: mary@sandlotbaltimore.com

Josh Lewis

General Manager | Birroteca Baltimore

p: (843) 504-4423

e: jlewis@bmorebirro.com

Erin Mazzuca

Assistant General Manager | Birroteca Bel Air

p: (845) 527-4107

e: emazzu13@gmail.com

Stelladona Confredo

Personal, Business | The Walt Disney Company

p: (310) 936-0358

e: stelladona@icloud.com

Name THOMAS FABRIZIO
Servers Test

Score / 35

Multiple Choice

- a 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
- d 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
- a 4) 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 5) When you are setting a dining room how should you set up your tablecloths?
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
- b 6) 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 dining 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

Match the Correct Vocabulary

d Scullery

e Queen Mary

a Chaffing Dish

b French Passing

g Russian Service

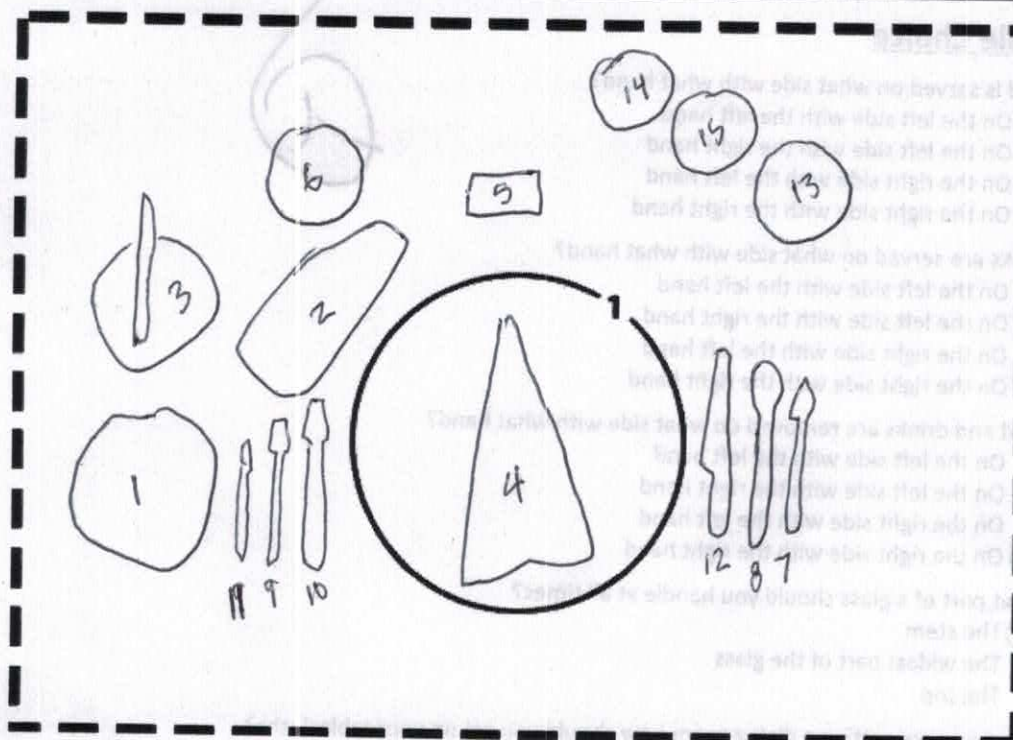
f Corkscrew

c Tray Jack

- A. Metal buffet device used to keep food warm by heating it over warmed water
- B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
- C. Used to hold a large tray on the dining floor
- D. Area for dirty dishware and glasses
- E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- F. Used to open bottles of wine
- G. Style of dining in which the courses come out one at a time

Name _____
Servers Test

Score / 35



Draw a formal place setting containing all of the following:

- | | | |
|----------------------------|------------------|----------------------|
| 1. Service Plate | 7. Teaspoon | 13. Water Glass |
| 2. Salad Plate | 8. Soup Spoon | 14. Red Wine Glass |
| 3. Bread Plate & Knife | 9. Salad Fork | 15. White Wine Glass |
| 4. Napkin | 10. Dinner Fork | |
| 5. Name Place Card | 11. Dessert Fork | |
| 6. Tea/Coffee Cup & Saucer | 12. Dinner Knife | |

Fill in the Blank

- The utensils are placed one inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? teaspoon, cream, sugar
- Synchronized service is when: all servers follow the same procedure and course out during
- What is generally indicated on the name placard other than the name? the title of individual ^{experience}
- The Protein on a plate is typically served at what hour on the clock? 5 ^{relation of event}
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
consult with management and provide relayed information

Bartenders Test

Score / 35

Multiple Choice (6 points)

- c 1) Carbonation _____ the rate of intoxication.
a) Slows down
b) Speeds up
c 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 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 b) False
- b 4) If someone has had too much to drink, serving them coffee will help sober them up.
a) True
b 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 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 b) False

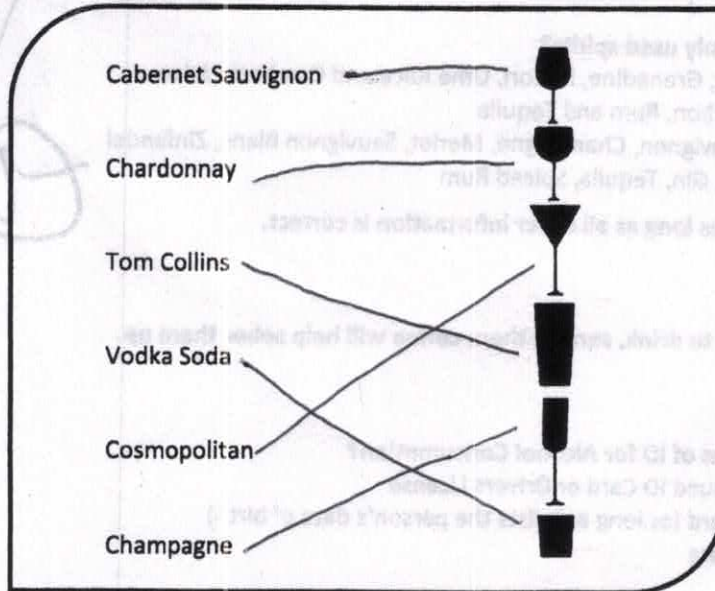
Vocabulary (9 points)

Match the word to its definition

- | | |
|------------------------|---|
| <u>c</u> "Straight Up" | a.) Used to crush fruits and herbs for craft cocktail making |
| <u>f</u> Shaker Tin | b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>i</u> "Neat" | c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice |
| <u>a</u> Muddler | d.) To pour ½ oz of a liquor on top |
| <u>b</u> Strainer | e.) Used to measure the alcohol and mixer for a drink |
| <u>e</u> Jigger | f.) Used to mix cocktails along with a pint glass and ice |
| <u>g</u> Bar Mat | g.) Used on the bar top to gather spills |
| <u>d</u> "Float" | h.) Requesting a separate glass of another drink |
| <u>h</u> "Back" | i.) Means to serve spirit room temperature in a rocks glass with no ice |

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): GREY GOOSE, BAMBAY SAPPHIRE, DON STURD

What are the ingredients in a Manhattan? 2 OZ RYE WHISKEY, 1 OZ SWEET VERMOUTH, 2 DASHES ANCHO-STAR BITTER

What are the ingredients in a Cosmopolitan? 2 OZ VODKA, .5 OZ LIME JUICE, .5 OZ TRIPLE SEC, SPLASH CRAN BERRY

What are the ingredients in a Long Island Iced Tea? RUM, VODKA, WHISKEY, GIN, LEMON, LIME, TRIPLE SEC, COKE

What makes a margarita a "Cadillac"? salted rim & lime in the glass

What is simple syrup? 1:1 water to sugar

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

NO. joining bottles / violation of health code & alcohol regulation

What should you do if you break a glass in the ice? burn the ice, sterilize area, replenish ice

When is it OK to have an alcoholic beverage while working? never

What does it mean when a customer orders their cocktail "dirty"? with olive juice

What are the ingredients in a Margarita? tequila, triple sec, lime juice, agave