

# 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



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## 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



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

c 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

c 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 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

Match the Correct Vocabulary

d Scullery

- A. Metal buffet device used to keep food warm by heating it over warmed water

e Queen Mary

- 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)

a Chaffing Dish

- C. Used to hold a large tray on the dining floor

b French Passing

- D. Area for dirty dishware and glasses

g Russian Service

- E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

f Corkscrew

- F. Used to open bottles of wine

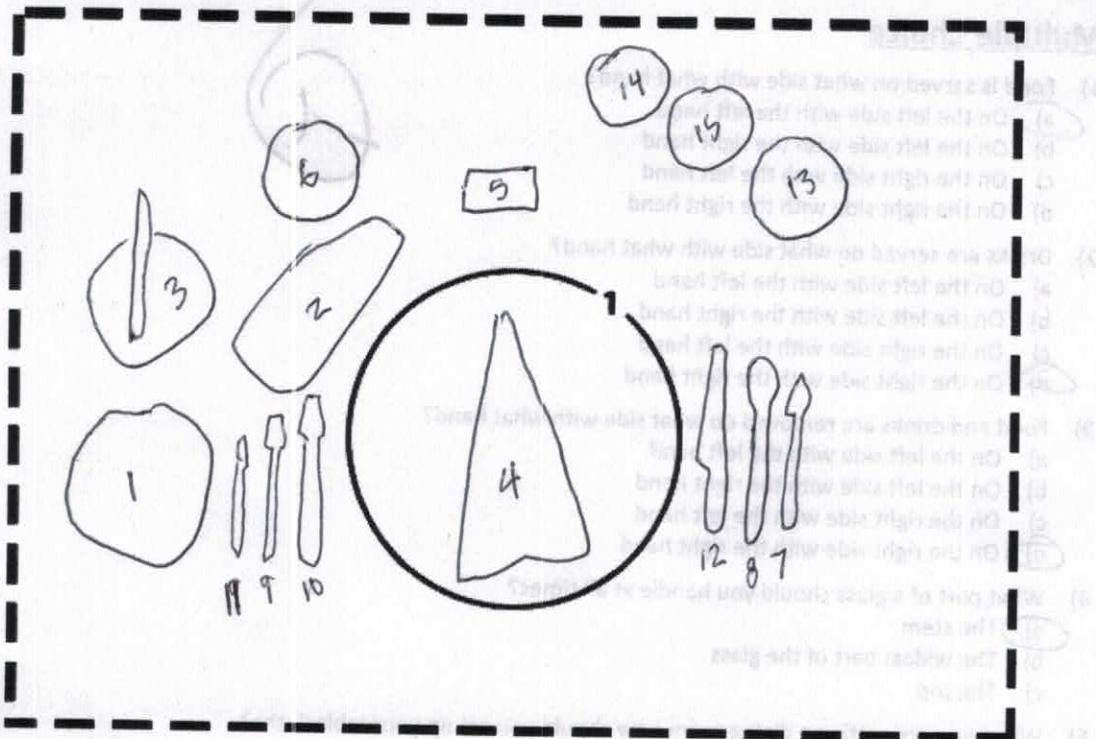
c Tray Jack

- 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**

1. The utensils are placed one inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? teaspoon, cream, sugar
3. Synchronized service is when: all servers follow the same procedure and course out during
4. What is generally indicated on the name placard other than the name? the title of individual experience
5. The Protein on a plate is typically served at what hour on the clock? 5
6. 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) Does nothing to Y

b 2) What are the six most commonly used spirits?  
 a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice  
 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) False

b 4) If someone has had too much to drink, serving them coffee will help sober them up.  
 a) True  
 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) 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) False

10

**Vocabulary (9 points)**

Match the word to its definition

c "Straight Up"

a.) Used to crush fruits and herbs for craft cocktail making

f Shaker Tin

b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

i "Neat"

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

a Muddler

d.) To pour  $\frac{1}{2}$  oz of a liquor on top

b Strainer

e.) Used to measure the alcohol and mixer for a drink

e Jigger

f.) Used to mix cocktails along with a pint glass and ice

g Bar Mat

g.) Used on the bar top to gather spills

d "Float"

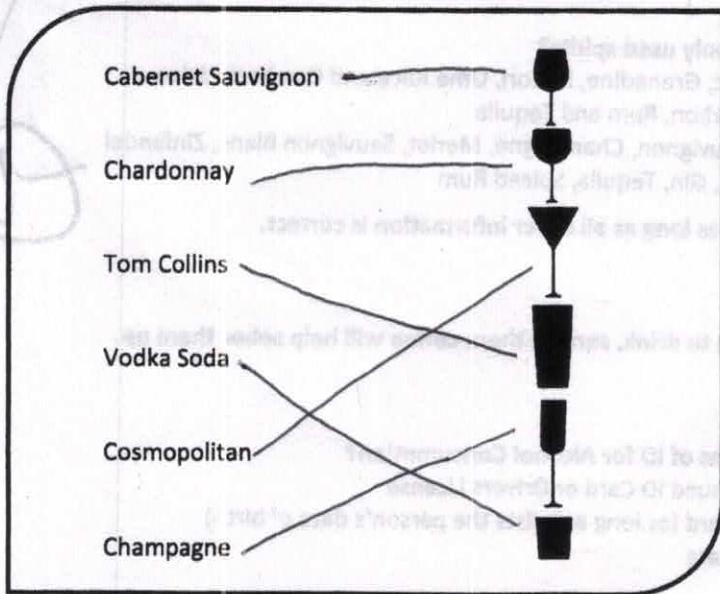
h.) Requesting a separate glass of another drink

h "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, BOMBAY SAPPHIRE, DON JULIO

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

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

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

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