

# *Ali Fannyan*

23221 Via Milano Laguna Niguel CA 92677

## *Profile*

Friendly, personable, and interactive professional bartender with 15 years experience and management background. Passionate team player with a first class talent in creating hand-crafted cocktails as well as maximizing sales, profit and cost control.

## *Experience*

### **Caspian Restaurant, Irvine, CA. April 2007 - present**

Bartender: Responsible for ordering, purchasing and maintaining inventory and bar supplies. Prepare and serve drinks for guests and servers. Food server for bar guests. Operate Restaurant Manager POS System.

### **Cha Chas Latin Kitchen, Brea, CA. June 2010 - September 2013**

Bartender: Responsible for ordering, purchasing and maintaining inventory and bar supplies. Prepare and serve drinks for guests and servers. Food server for bar guests. Operate Aloha POS System.

### **The Press Restaurant, Claremont, CA. November 2003 - November 2007**

Bartender: Prepare drinks for bar and patio area as well as for servers. Food server for guests. Operated Micros POS System.

### **Bar 330, Brea, CA. June 2001 - June 2006**

Bartender: Prepare drinks for bar and cocktail lounge area as well as for servers. Food server for guests. Operated Aloha POS System.

## *Education*

California State University, Fullerton— BA with High Honors in Comparative Religion/Minor Philosophy 2003. GPA 3.8

Fullerton College -- AA with High Honors in Liberal Studies 2001. GPA 3.8

Laguna Culinary Arts-- Course program/Culinary Arts 2011.

Saddleback College-- AA Advanced Culinary Arts 2014. GPA 3.9

## *Certifications*

TIPS on Premise. November 6, 2014.

Management of Food and Beverage Operations American Hotel & Lodging Educational Institute. December 16, 2013

California Food Handlers Card July 18, 2016.

Introductory Sommelier Certification/WSET Level 3 Wine and Spirit Certification 2015

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