

Ali Fannyan CS, SWS, FWS

949-842-0973 email: aafannyan73@gmail.com 23221 Via Milano Laguna Niguel CA 92677

Profile

Friendly, personable, and interactive professional bartender with 18 years experience. Passionate team player with a first class talent in creating handcrafted cocktails as well as maximizing sales, profit and cost control.

Experience

THE LOT FASHION ISLAND, NEWPORT BEACH, CA. JULY 2019 - OCTOBER 2020

Bartender: Making craft cocktails, serving food, general maintenance of the bar. Clover POS.

CASPIAN RESTAURANT, IRVINE, CA. APRIL 2007 - OCTOBER 2020

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

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.

Education

California State University, Fullerton— BA - Comparative Religion/Minor Philosophy 2003. 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. California Food Handlers Card July 18, 2016.

Certified Sommelier 2019/WSET Level 3 Wine and Spirit Certification 2015

Spanish Wine Scholar Certification- June 2020—French Wine Scholar Certification-August 2020