

# Bryan Fishbone

Huntington Beach, CA 92648

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I am a food and beverage professional seeking to utilize my extensive background in operational support, service, craft bartending and hospitality essentials. I bring experience in identifying and capitalizing on opportunities to enhance a facility's image, expand its market penetration and build a strong and effective system.

## Work Experience

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### **Assistant Restaurant + Bar Manager**

Marriott Irvine Spectrum - Irvine, CA

May 2019 to Present

Irvine California (May 2019- Present) Assistant Restaurant + Bar Manager

- Dual restaurant and bar manager overseeing staff development, cocktail creation and restaurant brand enhancement.
- Hiring manager for all restaurant positions and responsible for training on LBW and service standards.
- Ordering LBW for all food and beverage departments including banquets and room service.
- Oversee two outlets that generate \$8,000,000 in revenue.
- Raise service scores two whole points on guest satisfaction surveys.
- Key driver is raising yelp review scores a half star since starting in May 2019.
- Restaurant occupancy grew 13% since starting in May 2019.
- Responsible for implementation of new procurement system (HotShop) for all LBW orders.

### **Admin Manager/ Bar Manager**

Porta- Jersey City

May 2018 to May 2019

- Responsible for operational success of operations of a restaurant, rooftop and night club.
- In charge of all updates and distribution of restaurant policies, handbooks and employee responsibilities.
- Responsible for payroll, tip claiming, ensuring labor costs are held to or under desired percentage decided by Head Quarters.
- Responsible for hiring and termination of employees and up keep on write ups, suspension paper work.
- Schedule all bar staff weekly to ensure limited overtime and correct amount of staff to reach sales and budget projections.
- Curate roof LBW program to keep up with modern trends and ensure guest satisfaction.
- Report to General Manager and Headquarters on all operational aspects of restaurant and night club to ensure continued success and improvement of the business.

### **Assistant General Manager/ Service Director**

Talde- Jersey City

July 2017 to January 2018

- Responsible for operational success of all front of house operations of a celebrity chef driven restaurant.
- In charge of all employee hiring, training and to ensure continued success of current and new employees.
- Part of development team of all daily and weekly specials in order to keep the business relevant within the community.
- Assist in all food and beverage costing alongside Executive chef and beverage director.
- In charge of the promotional team handling all social media (i.e. instagram, facebook etc.)

### **Lead Bartender/Bar Production Supervisor**

Talde- Jersey City

2015 to 2017

- Bartender/bar production supervisor for celebrity chef driven, Dale Talde, restaurant concept
  - Oversee all aspects of artisanal bar preparations of scratch made juices, purees, syrups and bitters
  - Provide craft cocktails for patrons on fast paced, high volume restaurant with extensive bar program
- Report directly to Director of Operations for all aspects of bar operation improvement, assist on new cocktail creation, inventory controls, and guest feedback

## Education

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### **Certificate in Restaurant Management**

Florida International University

2016 to 2017

Hudson County Community College

## Skills

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- Inventory
- training
- POS
- Time Management
- Operations
- MS Office
- Cash Handling
- Cashier