

Dean Brown

Phone: (303)475-5439 Email: thedeanofdrink@gmail.com

Restaurant professional with a background in beverage, cooking, service, and management. Focusing on craft cocktails and fine dining. Has over 9 years' experience in New York fast paced high end restaurants and 14 years of cumulative restaurant experience. Passionate about food, drink, restaurant lifestyle, and all dining styles. Professional and adept at dealing with the comfort of guests to create memorable experiences. Seeking Bar Manager or Head Bartender positions in fine dining or craft cocktail bar with potential for future career growth.

Education and Certification:

Cornell University

Completed: 11/20

- Certificate in Food and Beverage Management

The Culinary Institute of America

Hyde Park, NY Graduated: 07/12

- Associates Degree in Occupational Studies, Culinary Arts

New York City Food Handlers License,

Received 01/14

Warren Tech Culinary Arts Program,

Lakewood, CO Graduated: 06/08

- Certificate Graduate with Honors

Professional Restaurant Experience:

Kissaki, New York City, NY

9/19 to 5/20, Bar Director, Opening Manager

Brunetti's, New York City, NY

7/18 to 7/19, Beer Director, Server

George Washington Bar, New York City, NY 1/18 to 7/18, Bartender

Calissa, Southampton, NY

Summer 2017 & 2018, Bar Manager/Sommelier

Union Square Cafe, New York City, NY

1/17 to 6/17, Bartender

Betony, New York City, NY,

12/14 to 12/16 Bartender, Beer Director, Barista

Bouley, New York City, NY

06/12 to 12/12, and 04/13 to 05/14

Culinary Extern, Tournant, Fish Entremetier, Poissonnier

Jean-Georges Nougatine, New York City, NY,

10/12 to 04/13, Chef de Partie Garde Manger

Awards by Restaurants During Employment

- George Washington Bar: Esquire Magazine Top 21 Bars 2018
- Calissa: Certificate in Wine Excellence, *Wine Enthusiast*
- Union Square Cafe: 3 stars critics pick, *Pete Wells, New York Times*
- Union Square Cafe: 3 stars, *Ryan Sutton, Eater.com*
- Betony: *Tales of the Cocktail*: Best Restaurant Bar nominee, *Thrillist*: Best Restaurant Bar nominee
- Bouley: 3 stars critics pick, *Pete Wells New York Times*

Skills: Management/Hospitality

- Familiar with multiple POS systems including Micros, Upserve, Grub Hub, ChowNow, and many others
- Hired and trained FOH positions at every level
- Experienced with reservation platforms Open Table, Toc, and Resy
- Adept in many service styles to guide guests through A'la Carte, Prix fixe, Communal Dining or Chef's Tasting Menus
- Able to work in varying dining environments, from Michelin starred fine dining to casual and counter service

Skills: Bartending

- Studies and practices Japanese bar technique AKA 'Hard Shake'
- Cuts/carves block ice into spheres, cubes, and diamonds
- Worked in service bar in fast paced high volume environment
- Designs drinks for seasonal focused cocktail menus with unique ingredients
- Knowledge of Classic and ability to adapt to proprietary cocktails with culinary driven methods
- Extensive experience with tableside cocktail service
- Adapt in creating fermentations of beer, vinegars, tepache, kombucha, and kefir

Skills: Beer/Wine

- Cicerone Certified Beer Server, 4/15
- Maintained a cellar of 300 bottles from France, United States, Greece, and Italy
- Led staff trainings
- Ran beer programs with a mind set on fresh beer from high quality, small craft breweries
- Adept at multiple styles of beverage table service

Skills: Culinary

- Responsible for ordering and inventory of kitchen goods
- Oversaw teams of cooks for both restaurants and catering
- Regularly worked with rare and valuable products such as caviar, foie gras, and black/white truffles
- Adept in metric and imperial measurements and conversions
- Held to extremely high and competitive standards of quality and cleanliness
- Can prep multiple projects at once with optimum efficiency