



THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
Phone: (212) 533-5300 - Fax: (212) 533-3659
www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website: http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- new liquor license alteration of an existing liquor license corporate change

Check if either of these apply:

- sale of assets upgrade (change of class) of an existing liquor license

Today's Date: 05/26/2017

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Is location currently licensed? Yes No Type of license: On-Premises Liquor

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Wen Zi Inc

APPLICANT:

Premise address: 157 2nd Avenue, New York, NY 10003

Cross streets: East 9th Street & East 10th Street

Name of applicant and all principals: Jacob Ding & Sarah Chi

Trade name (DBA): Yuan

PREMISE:

Type of building and number of floors: Mixed Residential and Commercial Buildings 5 Floors

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages? (includes roof & yard) Yes No If Yes, describe and show on diagram: _____

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? Yes No What is maximum NUMBER of people permitted? _____

Do you plan to apply for Public Assembly permit? Yes No

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):

R7A

PROPOSED METHOD OF OPERATION:

Will any other business besides food or alcohol service be conducted at premise? Yes No

If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) 11:00am-12:00am 7 days per week

Number of tables? 17 Total number of seats? 62 (including 12 bar seats)

How many stand-up bars/ bar seats are located on the premise? 1 Stand up bar with 12 seats
(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): L shape next the entrance door

Does premise have a full kitchen Yes No?

Does it have a food preparation area? Yes No (If any, show on diagram)

Is food available for sale? Yes No If yes, describe type of food and submit a menu
Chinese Food

What are the hours kitchen will be open? 11:00am-12:00am 7 days per week

Will a manager or principal always be on site? Yes No If yes, which? Jacob Ding

How many employees will there be? 4-5

Do you have or plan to install French doors accordion doors or windows?

Will there be TVs/monitors? Yes No (If Yes, how many?) _____

Will premise have music? Yes No

If Yes, what type of music? Live musician DJ Juke box Tapes/CDs/iPod

If other type, please describe _____

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: _____

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? _____

N/A

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

Will there be security personnel? Yes No (If Yes, how many and when) _____

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Do you have sound proofing installed? Yes No

If not, do you plan to install sound-proofing? Yes No

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name of establishment: _____

Address: _____ Community Board # _____

Dates of operation: _____

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business _____

Has any principal had SLA reports or action within the past 3 years? Yes No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar, Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? 4

How many On-Premise (OP) liquor licenses are within 500 feet? 23

Is premise within 200 feet of any school or place of worship? Yes No

COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

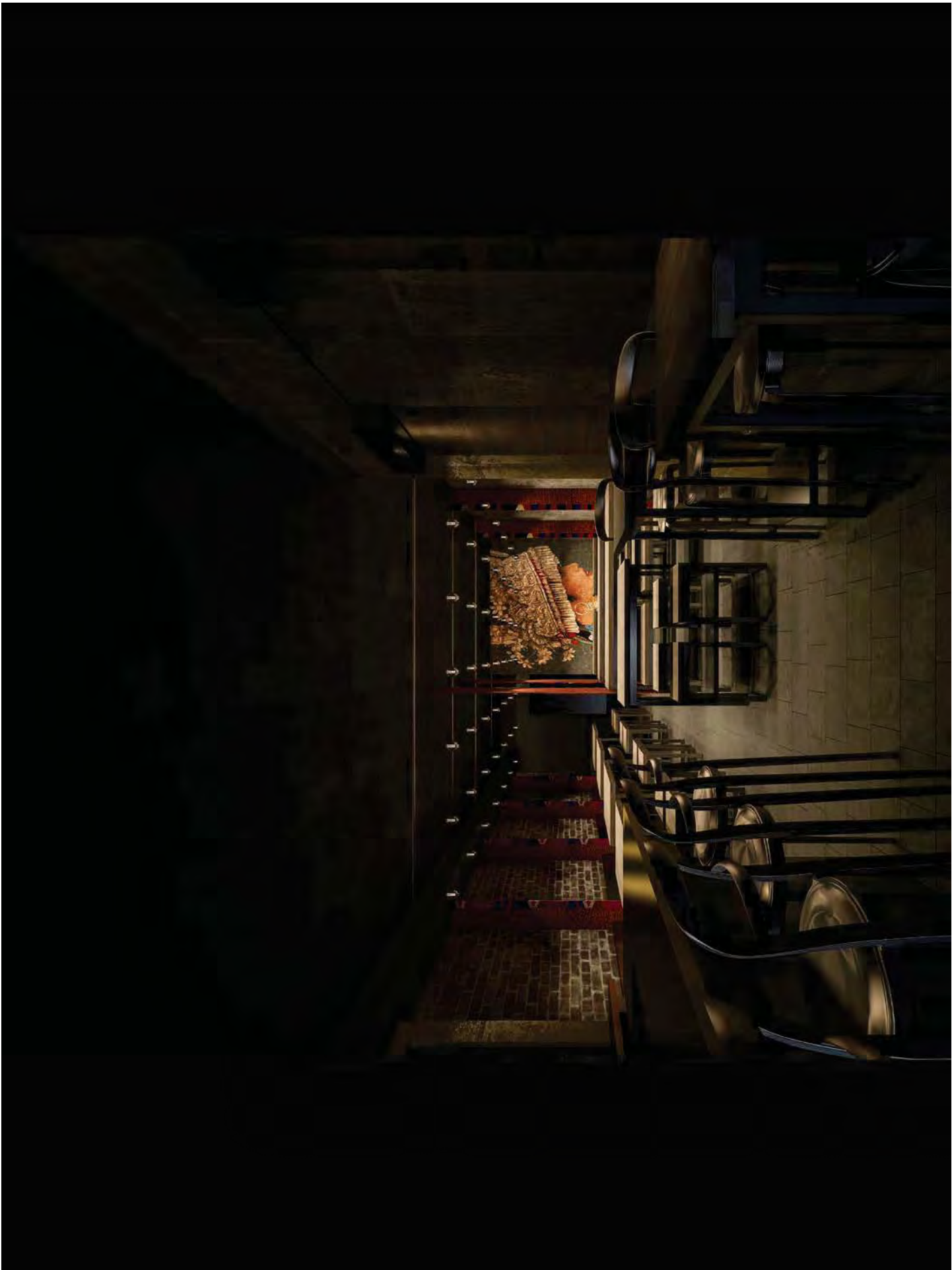
1. I will close any front or rear facade doors and windows at 10:00 P.M. every night or during any amplified performances, including but not limited to DJs, live music and live nonmusical performances.
2. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than ____ DJs/ promoted events per ____, more than ____ private parties per _____.
3. I will play ambient recorded background music only.
4. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
6. I will not participate in pub crawls or have party buses come to my establishment.
7. I will not have a happy hour. I will have happy hour and it will end by _____.
8. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

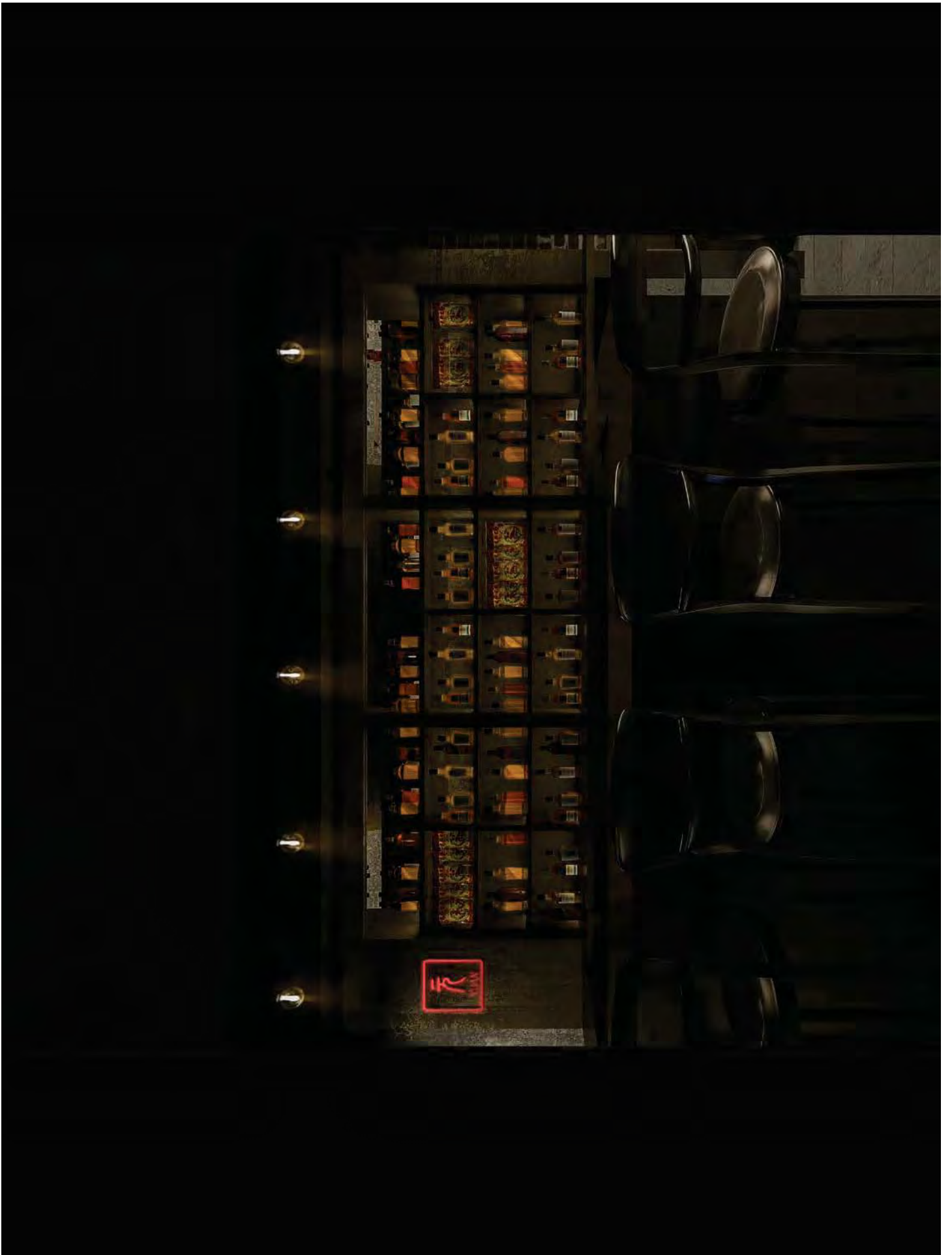


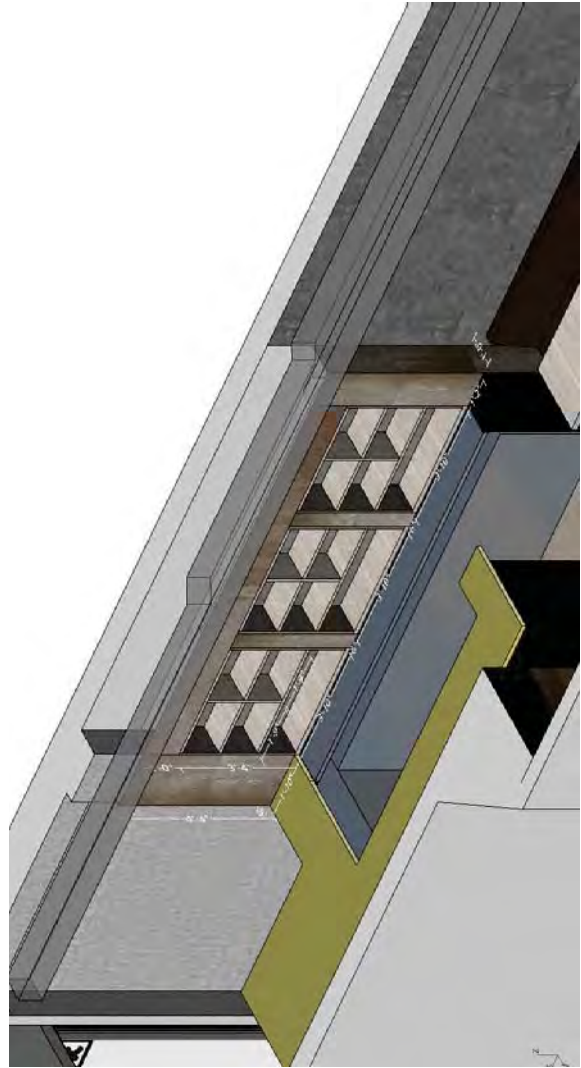
YUAN
元

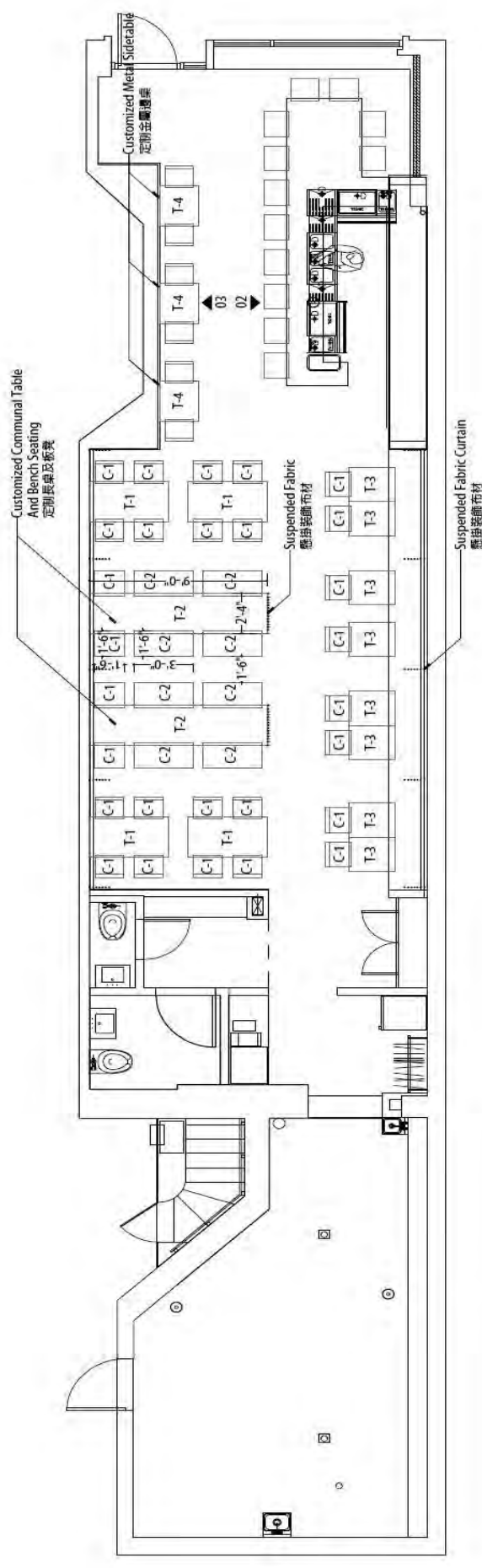


元









History of Guilin Rice Noodle

Guilin rice noodle was created in Qin Dynasty (221 B.C.). It has a history of more than 2,200 years. During the Qin Shihuang (the first emperor of China) dynasty, large amount of soldiers were sent to battlefields in the south to integrate the region. These northern soldiers had a hard time to get used to eat local rice meal. In order to make rice appealing to these soldiers, a general found a way to make rice similar to noodle-rice noodle. The original Guilin rice noodle was born. Guilin rice noodle became very popular among Guilin and Yangshuo regions. Today, Guilin rice noodle is ubiquitous in every major cities in China.

As a pioneer of rice noodle making, we are able to make the most authentic and delicious rice noodle by following a secret family recipe. We hope that through our modern rice noodle kitchen, New Yorkers are able to enjoy this delightful recipe.

MENU

FEN & MIAN

Classic Dry Fen/Mian 经典干捞米粉/面

Classic Guilin Style Fen/Mian 干拌桂林米粉/面

(Roast Pork, Braised Beef Digital Muscle, Fermented Long Bean, Fired Soy Bean, Scallion, Cilantro, Garlic, Chili Flake, and Special Fragrant Spice Sauce)

Spicy Truffle Guilin Fen/Mian 香辣松露桂林米粉/面

(Roast Pork, Braised Digital Muscle, Fermented Long Bean, Fired Soy Bean, Scallion, Cilantro, Garlic, Chili Flake, Special Fragrant Spice Sauce, and Special Truffle Chili Oil)

Old Buddy Style Fen/Mian 老友粉/面

(Ground Pork, Fermented Bamboo Shoot, Fermented Soy Bean, Fresh Chili, Bok Choy)

Stir Fry Vegetarian Fen/Mian (素粉)

(Cabbage, Soy Bean Sprout, Carrot, Shitake Mushroom)

*Fen is Chinese Pinyin for Rice Noodle

MENU

FEN & MIAN

Soup Fen/Mian 汤粉/面

Classic Guilin Style Fen/Mian 桂林汤粉/面

(Roast Pork, Braised Beef Digital Muscle, Fermented Long Bean, Fired Soy Bean, Scallion, Cilantro, Garlic, Chili Flake, Special Fragrant Spice Sauce, and Pork Bone Soup)

Spicy Truffle Guilin Fen/Mian 香辣松露桂林汤粉/面

(Roast Pork, Braised Beef Digital Muscle, Fermented Long Bean, Fired Soy Bean, Scallion, Cilantro, Garlic, Chili Flake, Special Fragrant Spice Sauce, Special Truffle Chili Oil, and Pork Bone Soup)

Sour & Spicy Fen/Mian 酸辣粉/面

(Choice of Beef Meatball or Chicken, Boy Chok, Black Fungus, Daylily, Fermented Long Bean)

Old Buddy Style Fen/Mian 老友汤粉/面

(Ground Pork, Fermented Bamboo Shoot, Fermented Soy Bean, Fresh Chili, Bok Choy, pork bone soup)

Szechuan Hotpot Style Fen/Mian 火锅米粉/面

(Beef, Assortments of Fish Cakes, Cabbage, Cilantro)

Chinese Beef Brisket Fen/Mian 牛腩米粉/面

(Beef, Assortments of Fish Cakes, Cabbage, Cilantro)

Fry Rice 炒饭

Vegan Fried Rice

(Sweet Pea, Carrot, Corn)

Egg Fried Rice

(Crumble Egg, Sweet Pea, Carrot, Corn)

MENU

Extra Toppings

Extra Toppings for Fen, Mian & Rice 额外配菜

Protein:

Braised Digital Beef Muscle, Crispy Pork , Cha Siu, Lu Egg (Egg Simmered in Spiced Sauce), Fried Soy Bean

Vegetable:

Fermented Long Bean, Bok Choy, Soy Bean Sprout, House Special Dill Daikon Pickle

Enhanced Flavor:

House Special Szechuan Chili Oil, Truffle Oil

MENU

Dim Sum

Steam

Crystal Shrimp (Shrimp, Bamboo Shoot) 水晶虾饺

Emerald Dumpling (Taro, Shiitake, Dry Shrimp, Pork, Shrimp, Peanut, Chive, Cilantro, Chinese Broccoli) 翡翠粉果*

Shrimp & Pork Shui Mai (Pork, Shrimp, Shiitake) 干蒸烧麦

Steam Chives Pancake (Chive, Shrimp) 蒸韭菜饼

Chicken Dumpling (Chicken, Celery, Shiitake, Cilantro, Scallion) 生蒸
鸡饺

Vegetable Dumpling (Celery, Carrot, Shiitake, Bamboo Shoot, Scallion, Cilantro) 上素菜饺 V

Steam Edamame 干蒸毛豆 V

*Contains peanuts 有花生

MENU

Dim Sum

Fry

Crunchy Shrimp Ball 脆炸虾丸

Crispy Chicken Wing 酥炸鸡翼

Stuffed Tofu (Chinese Cabbage, Shrimp) 炸酿豆腐

Vegetable Spring Roll (Chinese Cabbage, Cilantro, Black Fungus, Enoki Mushroom, Carrot) 上素春光 V

Cheese Ravioli (Shrimp, Cheese) 虾肉芝士云吞

Classic Sesame Prawn Toast (Prawn, Sesame) 古法虾多士

MENU

Dim Sum

Pan Fry

Taro Shrimp Pancake 香芋煎虾饼

Pan Fry Chive Shrimp Pancake 香煎韭菜虾饼

Lotus Root & Pork Pancake 莲藕煎肉饼

MENU

Drinks

Dessert 甜点

The Love (Puff, Red Bean Paste, Coconut Sweet Rice
Cake) 心爱甜品

Cream Brulee 焦糖炖蛋

Freshly Brewed Milk Tea / Coffee 奶茶/咖啡

Milk Tea Hot/Cold

Thai Iced Tea

Matcha Latte Hot/Cold

Coffee Hot/Cold

DRINKS MENU

MIKY WAY

12

BALJIU, COCONUT WATER, HALF & HALF, SPLASH OF SODA

BALJIU RAINFOREST

12

BALJIU, SMIRNOFF GREEN APPLE, LYCHEE LIQUEUR, PINEAPPLE JUICE, MINT

WINTER COSMOPOLITAN

12

ABSOLUTE CITRON, COINTREAU, WHITE CRANBERRY JUICE, SPLASH OF LIME JUICE

HARMONY MOJITO

12

HPNOTIQ HARMONIE, BACARDI SUPERIOR RUM, FRESH LIME JUICE, MINT

MANGO MAI TAI

13

MALIBU RUM, CRUZAN AGED RUM, MYER'S DARK RUM, BOULAINÉ AMARETTO, MANGO PUREE, PINEAPPLE JUICE, GRENADINE

LONG ISLAND PEACH TEA

13

CAPTAIN MORGAN RUM, ABSOLUT VODKA, TANQUERAY GIN, TRIPLE SEC, MIDORI, PEACH SCHNAPPS, SOUR MIX, SPLASH OF SODA

BEERS

BUD LIGHT

BUDWEISER

CORONA EXTRA

TAIWAN BEER

TSINGTAO

WHISKEYS

GLENMORANGIE

GLENFIDDICH

JAMESON

MACALLAN

SUNTORY YAMAZAKI

SUNTORY HIBIKI

FROM ASIA

MOUTAI (BALJIU)

WU LIANG YE (BALJIU)

KINMEN KAOLIANG (BALJIU)

ATTENTION RESIDENTS & NEIGHBORS
第 3 社區居民 請注意

Yuan Noodle LLC 929-777-0682
公司名字 (Company) and/和 聯繫人的資料 (Contact Info)

Plans to open a (以上的店主要要在第 3 社區申請生意相關牌照擴展生意)

Restaurant 餐館
(請選擇/please choose)
Bar/餐館 (Restaurant)
戶外 (Sidewalk Café) or 或者
後院花園咖啡車 (Backyard Use)

157 2nd Avenue, New York, NY 10003
Address/生意地址

seeking a license to serve (以上的店主要請以下相關酒牌照)

Wine & Liquor (軟酒和烈酒酒牌)
(請選擇/please choose)
啤酒和酒牌照 (Beer & Wine) or/或者
酒牌照 (Beer) or/或者
酒和烈酒牌照 (Wine & Liquor)

Public meeting for comments

第 3 社區的居民有權利提出自己的意見和建議。

(CB3 SLA & DCA Committee Meeting)

酒牌組的市消費商有關小商業牌照委員會

Monday, June 12, 2017 at 6:30pm
Perseverance House Community Room
535 East 5th Street (btwn Aves A & B)

時間 (Time) 和地點 (Location)

info@cb3manhattan.org - www.cb3manhattan.org

ATTENTION RESIDENTS
& NEIGHBORS

Yuan Noodle LLC 929-777-0682
Company/D/B/A Name and Contact Number for Questions

Plans to open a

Restaurant
(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

at the following location
157 2nd Avenue, New York, NY 10003
(Include number and street name (Address))

This establishment is seeking a license to serve

Wine & Liquor

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, June 12, 2017 at 6:30pm
Perseverance House Community Room
535 East 5th Street (btwn Aves A & B)

Date/Time/Location

Jacob Ding 929-777-0682

Applicant Contact Information

At COMMUNITY BOARD 3

SLA & DCA Licensing Committee Meeting

info@cb3manhattan.org - www.cb3manhattan.org

ATTENTION RESIDENTS & NEIGHBORS
 請 注 意 鄰 居 民 住 友

Yuan Noodle LLC 959-777-9882
 元 園 麵 食 有 限 公 司 (公 司 代 理 經 銷 麵 食 類 產 品)

Public meeting for comments
 公 眾 參 與 會 議 (請 於 下 列 時 間 參 與)

Monday, June 12, 2017 at 6:00pm
 星 期 一 晚 上 六 點 鐘

ATTENTION RESIDENTS & NEIGHBORS

Yuan Noodle LLC 959-777-9882
 元 園 麵 食 有 限 公 司 (公 司 代 理 經 銷 麵 食 類 產 品)

Public meeting for comments
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Monday, June 12, 2017 at 6:00pm
 星 期 一 晚 上 六 點 鐘

THE WALL STREET

THURSDAY, MAY 25, 2017 - VOL. CCLXIX NO. 121
 NASDAQ 6163.02 ▲ 0.4% STOKX 600 392.37 ▲ 0.1% 10-YR. TREAS. ▲ 6/32, yield 2.266%
 OIL \$51.36 ▲ 30.11 GOLD \$1,352.40 ▼ \$2.40 EURO \$1.1220 YEN 111.50
 WFSJ.com

What's News

U.S. firms filed insider-trading charges against one of the best sources of information from the SEC, accusing him of leaking a bureau's rating agency traders. AI

'Thank You, I Won't Forget What You Said'



Health-Law Tally Sets Up Senate Fight

BY STEPHAN ARMOUR AND KRISTINA PETERSON
 The health-overhaul bill approved by House Republicans would leave 23 million more people uninsured while the cumulative federal deficit by \$119 billion in the next decade compared with current

leaders need to pull together to pass a bill. Centrists in the House concerned about the number of uninsured, hope for reaching a deal while conservatives want the double down on lower-premium measures. The latest report doesn't differ significantly from the CBO's



Petition to Support Proposed Liquor License

Date: 04/14/2017

The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine)
Full-liquor

to the following applicant/establishment (company and/or trade name) _____

Yuan Noodles LLC

Address of premises: 157 2nd Avenue, New York, NY 10003














This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be:

11:00am-12:00am Seven days a week

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
Jean Salisbury		145 E. 15th St
Becca Arnold		145 E 15th St.
NUTRAN		46 Stuyvesant Pl
Jesse Fischer		211 E 10th St
TANI MARIZ		211 E 10th Street #16
Erik Harmon		184 E 3rd St. #4b
Anastasia Scienski		315 E. 14th St APT 3B
Andrew Rogans		5th St
Derek Munoz		160 2nd Ave
NIKKI Klym		157 2nd Ave
Elisi Ongarski		151 2nd Ave
Madison McAllister		159 2nd Ave
Emily Miller		159 2nd Ave

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The hours of operation will be:

11:00am-12:00am Seven days a week

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
SHIVANI VERMA		159 2ND AVE #4F
Hannah Israelson Ephete Tao	 	166 2nd Ave 4G
Margarita Lopez		102 2nd Ave.
PATEL RUBINAK		106 2nd Ave.
Arajan Kelly		175 1st Ave #50
Philip Counts		177 2nd Ave. 2E
Carol J Meyer		6A. 179 2nd Ave. 6A.
NICOLE SILVER		179 2nd Ave #8F
MIA HAMEKAM		70 2nd Ave #200
Lizbeth Dignos		279 E 11th St 15
Mesa Gonzalez		304 E 12th St 5C
OMAR HAKIM		304 E 12th St 1B
Iu Kim		224 E 11th St
		176B 2nd Ave 4F

Our Team

Jacob Ding (Owner/Manager) Jacob was raised in Guangxi, the rice noodle capital of China. He has over 13 years home cooking experience. He worked as a sous-chef and assistant manager of southern Chinese kitchen in Xiao Cheng Gu Shi, Jinan store. Jacob is a graduate of NYU Stern School of Business.

Sarah Chi (Owner) She now manages a private-equity firm backed by Thailand's Charoen Pokphand Capital in New York. Sarah is a graduate of NYU Wagner School.

Peter Yip (Chef) Peter started his culinary career about 40 years ago at Hong Kong International Hotel as a preparation cook for the head Chef. Before leaving to the U.S., he worked as an executive chef at HKIH's dim sum kitchen. Peter has an extraordinary culinary career in the U.S. Some of the restaurant he worked for are 66, Evergreen, Tao Restaurant, and Jean George.

Enrique Jardines (Liquor/Bar Manager) Enrique has over 15 years of working experience in NYC. He is very knowledgeable about all kinds of liquor, beers, and cocktails. He is a seasoned bar manager.

Anthony Chow (Bartender) Anthony has over 4 years bartender working experience in greater Washington D.C. area before moving to NYC. He holds Techniques of Alcohol Management Certification. He is a graduate of Columbia University.

PETER YIP (Chef)

BACKGROUND

- Professional chef with over 40 years extensive experience in Cantonese and fusion-Chinese cuisine
- Trained as a classic Cantonese chef in Hong Kong and worked with many famous culinary icons in NYC
- Capable of cooking extraordinary Cantonese and fusion-Chinese food, and providing in-depth restaurant management advice, including kitchen management, drink & liquor management, and staff training
- Consistently create new recipes and menus, implementing seasonal menu and modern techniques

PROFESSIONAL EXPERIENCE (IN NEW YORK CITY)

Tao Restaurant

(Pan-Asian cuisine in a club-like setting)

- Designed Asian menu including but not limited to appetizers, entree, Asian-dessert, soup, and drinks
- Created and executed plans for large corporate and catering events
- Oversaw junior staffs in the kitchen and provided training advice

Café Evergreen

(Cantonese dim sum restaurant on the Upper East Side)

- Trained other kitchen staffs to execute the recipes
- Prepared dim sum for lunch and dinner services with an average of 200 orders per day
- Improved recipes and menus with seasonal ingredients

Jean George

(Sophisticated new French restaurant)

- Participated in weekly discussion about menu design and kitchen operation management
- Worked with other chefs to execute recipes on a timely matter
- Communicated with restaurant stakeholders to ensure the profitability of the kitchen

66 Lu's Seafood

(Chinese restaurant in Flushing with seafood dishes, plus house-made noodles and Pan-Asian options)

- Mentored and trained junior kitchen staff
- Oversaw food preparation and production, ensuring food safety procedures were followed
- Managed inventories and ordered kitchen supplies

Enrique Jardines (Bar Manager)

77th Colombia New York, NY

Email: jardines.enrique@gmail.com (646) 707 1217

Work Experience

Temple Bar (April.2016 to Jan.2017)

Bartender, responsible for interacting with patrons, guests, fellow workers and supervisor in a polite, considerate, and welcoming manner to make sure all guests have a perfect bar experience in a fast paced environment. Actively took orders, gave suggestions, mixed drinks, serve food and monitored guests bar experience.

232 Lafayette st, New York, NY

Empellon Cocina (Jan.2014 to Feb.2016)

Bartender, responsible for making all cocktails and taking food orders at the bar and assistant closing all cash reports.

105 1st Avenue New York, NY

La Esquina (Aug.2012 to Nov.2013)

Part time bartender, responsible for making all cocktails, taking food orders, greeting guests, opening and closing the establishment.

225 Wythe Ave, NY

Motorino (Dec.2011 to July.2012)

Main Bartender, working four shifts a week including all night weekends. Responsible for closing the establishment, in charge of the cocktail list and special cocktails for the weekends, as well as taking food orders at the bar and doing the liquor inventory for the week.

319 Graham Ave. Brooklyn, NY

Fvela Cubana (Sep.2010 to Nov.2011)

Bartender, responsible for infusing spirits, doing the inventory, taking food orders and all the cocktails for the establishment.

543 LaGuardia Pl New York, NY

Ofrenda (Dec. 2006 to Jan.2010)

Bar manager, Responsible for opening and closing the restaurant, hiring and training all FOH. In charge for all tequila, mezcal, wine and beer selection as well as creating a seasonal cocktails list, POS system updates. One day a week office work.

113 7th Ave. South, New York, NY

Responsible for making all bar and paper wood's inventory, placing the orders and dealing with all liquor companies

(Extensive knowledge of wine, beer and cocktails) Zagat 27 points, the highest rating in service for a Mexican restaurant in NYC.

Cafe Condesa (Mar.2002 to Nov.2006)

Manager of a West Village restaurant serving breakfast, lunch, dinner and brunch. Assisted in designing building and opening the restaurant. Responsible for managing and ensuring the success of the business, which includes maintaining high quality food and service in a fast-paced environment. Responsible for the selection of beers, wines, and coffee beans for the establishment.

183 West 10th St, New York, NY

Skills

- Extensive Knowledge of wine, beer, spirits and cocktails
- Management and organizational skills
- Barista: knowledge of hot to make high quality espresso drinks
- Fluent in Spanish
- Ability to train servers and other employees
- Deep Knowledgeable POS Aloha computer system
- Knowledge and ability to accurately price items
- Health Department certificate

ANTHONY CHOU

New York, NY 10025 | (301) 300-0407 | amc2370@columbia.edu

Bartender Highlights

- Liquor Laws & Licenses
- Catered Events
- Alcohol Safety
- Bar Management & Cleanliness
- Wine and pairings
- Asian Liquors & Mixology
- Customer Service
- Unique Cocktail Creations
- Kitchen and Bar Back Experience

Experience

- **Lead Bartender, Just Good Foods Catering** – Washington, DC 2013-2014
 - Worked as a private bartender for catering firm, which is hired on a per event basis. Lead Bartender for over 20 events, including weddings, corporate holiday parties, and graduations.
 - Prepared own supply of alcohol, mixers, and garnishes. Prepared individual menus per event with input from party organizers.
- **Bartender, Red Lobster** – Rockville, MD 2014
 - Provided customer service and handled orders at the store front bar, mixing spirits in accordance with restaurant guidelines.
 - Focused on cost control practices, such as reducing over pouring, and upselling top shelf offerings.
 - Responsible for preparing garnishes, bar set up and closing, restocking refrigerator.
 - Bar menu included mojitos, martinis, frozen margaritas, well drinks, and store signatures
- **Bartender, Byrd Stadium, University of Maryland, College Park** – Silver Spring, MD 2010-2012
 - Bartender at designated concession stands, working Maryland Terrapins during home football games. Mixed premium cocktail spirits, and served beer and wine as well
 - Initial work as bar back before promotion after one season.
 - Served part time as line cook to cover missing shifts

Education and Certifications

- **Professional Bartending School** – Washington D.C 2014
 - Mixology training course covering bar setup, liquor placement, pouring techniques, customer service, and standard bar recipes
 - Finished with speed test drill: 12 drinks in seven minutes, received graduation certification
- **Techniques of Alcohol Management Certification** – TAMUSA.org 2014

SARAH YUAN CHI

40 River Road 9A | New York, NY 10044 | (929)-777-0699 | yc785@nyu.edu

PROFESSIONAL EXPERIENCE

CP Global Capital

Business Development Manager

New York, NY
04/2012-Present

- Focused on deal sourcing and public/government relations in the U.S. and Mainland China
- Performed due diligence in food, media, and medical industries
- Interacted with high-net-worth clients, develop connections with industry professionals to stay informed about market trends and investment opportunities

Projects include:

- Marketing research for CP Food in the U.S.
- Research on potential collaboration with DuPont
- A 100 million slate-financing with STX Studio (LA) and Huayi Brothers (Hong Kong)
- Research and bidding on Forbes and Digital Domain

Shenyang Metro Co., Ltd

Executive Assistant

Shenyang, China
10/2006-08/2010

- Supported the manager in developing operational strategies, innovative products, and business plans
- Led 20+ corporate philanthropy events and built corporate-community partnerships to enhance social connections
- Played various roles in municipal projects which benefited over 3.5 million residents by 2010

EDUCATION

New York University, Robert F. Wagner Graduate School of Public Service

New York, NY
05/2012

- *Master of Public Administration, Financial Management and Public Finance*

JACOB DING

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PROFESSIONAL EXPERIENCE

Xiao Cheng Gu Shi (the 18th Store in Jinan)

Assistant Manager

Sous-Chef

Jinan, China

Dec.2015-Jan. 2016

Nov. 2016-Jan. .2017

Duties

- Managed inventory planning, communicated with suppliers and kitchens to ensure on-time supply of food
- Oversaw a small team of 4-chef to serve corporate banquet rooms on 3rd floor
- Interviewed grocery, poultry, and pre-cooked food companies to get first hand information of new products
- Participated in design company's group-dining promotion program in Shandong
- Strategized company social media marketing program to capture business lunch businesses

Harvest International Commercial Real Estate

Associate

New Hyde Park, NY

Feb 2013-March 2017

Achievement

Closed transactions valued at \$19.5 million since 2014

Business Development

- Initiate businesses through approaching property developers, owners, national retailers, and chain-restaurants
- Manage over 20 local and international client relationships, preserving future revenues for the firm

Morgan Stanley Smith Barney

New York, NY

Analyst (Full-Time Intern)

Nov 2011-Oct 2012

- Experienced with equities, fixed incomes, ETF's, and options
- Assisted managers with trade settlement and account reconciliation
- Wrote ad-hoc stock investment recommendations, developed event-driven trading tactics with VP, helped the VP generate alpha for \$200 million portfolios

EDUCATION

New York University, Leonard N. Stern School of Business

Bachelor of Science

New York, NY

Graduated, May 2012



桂林正宗



老友面



Media Reports

WSJ 03/08/2016 Issue Paper Version,
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Eater 05/04/2017

<https://ny.eater.com/2017/5/4/15546404/yuan-noodle-east-village-nyc>

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