

glenn pollak

SOMM OF SPIRITS

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STATEMENT

Knowledge is most meaningful when it's shared with the masses. To create understanding and excitement around how quality spirits are made, and more importantly, why. Sharing this knowledge means that they can share it to those making – or drinking – the beverages that bring a moment of exotic travel to even the most mundane of days.



CERTIFICATIONS

BEVERAGE ALCOHOL RESOURCE BAR 5-DAY BAR READY BARSMArts PROFESSIONAL	AGAVE SPIRITS INSTITUTE MASTER OF AGAVE SPIRITS AGAVE SPIRITS SOMMELIER AGAVE SPIRITS ADVISOR MEZCAL SOMMELIER MEZCAL SPECIALIST
COURT OF MASTER SOMMELIERS INTRODUCTORY SOMMELIER	
CICERONE CERTIFICATION PROGRAM CERTIFIED BEER SERVER	

PROFESSIONAL EXPERIENCE

2020–2023 BELLOTA | **MANAGING PARTNER**

DENVER, COLORADO

- Restaurant startup including: licensing, health department requirements, and permitting
- Build out of the POS and scheduling systems
- Oversight and designed the beverage program
- Designed the steps of service, service manual, bar manual, and employee handbook

2016–2019 BOUGIE SYRUPS | **OWNER AND HEAD OF SALES**

BOULDER, COLORADO

- Started business with partner, executed business plan and secured funding
- Research and development on eight cocktail syrup recipes
- Oversight branding and packaging development
- Led sales efforts with restaurants and distributors accruing more than 200 placements both on and off premise
- Finalized contract with distributor throughout Colorado

PROFESSIONAL EXPERIENCE CONT.

BOULDER, COLORADO

2016–2017 THE UPSTAIRS (THE KITCHEN GROUP)

2011–2015 OAK AT FOURTEENTH (Nominated for BEST RESTAURANT BAR, 2013 + 2014 Tales of the Cocktail)

MANAGER | ASSISTANT GENERAL MANAGER | BARTENDER

- Redesigned beverage program as manager
- Led pre-service meetings
- Hired staff and facilitated retention
- Weekly inventory and liquor ordering
- P&L analysis
- Designed beverage menu
- Customized POS
- Daily reports and deposits
- Staff scheduling and payroll

2011 COLT & GRAY

2003–2008 THE FOUNDRY

DENVER, COLORADO

BARTENDER

- Crafted new cocktails for beverage menu
- Beverage and food pairing
- Personal nightly liquor sales of up to \$3,500
- Daily cash handling duties
- Evaluated and trained new staff members
- Responsible for daily close-out including counting out drawers and cash drop for building (M.O.D.)

SKILLS

MORE THAN 20 YEARS' EXPERIENCE IN A VARIETY OF DIFFERENT STYLE RESTAURANTS (HIGH-VOLUME, COCKTAIL BAR, RESTAURANT, ETC.)

STRONG WRITTEN AND VERBAL COMMUNICATION SKILLS.

EFFICIENT, ACCURATE, AND DETAIL-ORIENTED.

STRONG PASSION FOR BEVERAGE SERVICE AND HISTORY AND TRUE HOSPITALITY.

REFERENCES AVAILABLE UPON REQUEST.



ADDITIONAL INFORMATION ON CERTIFICATIONS

MASTER OF AGAVE SPIRITS – AGAVE SPIRITS INSTITUTE

OAXACA, MEXICO

A "Master of Agave Spirits" is an esteemed professional who has completed a rigorous and comprehensive program at the Agave Spirits Institute, demonstrating unparalleled expertise and a deep understanding of the world of agave spirits. These experts have successfully passed four challenging examinations, showcasing their proficiency in multiple dimensions:

THEORY MASTERY: Masters of Agave Spirits possess an encyclopedic knowledge of agave history, production methods, regional distinctions, and the cultural significance of these spirits. They can delve into the minutiae of agave spirits' rich heritage while connecting it to contemporary trends and developments.

BLIND TASTING PROWESS: These experts have honed their sensory abilities to an extraordinary level, capable of discerning and evaluating agave spirits with precision. They can identify varietals, aging techniques, and flavor profiles through blind tastings, making them invaluable judges and connoisseurs.

SERVICE EXCELLENCE: Masters of Agave Spirits excel in the art of service. They understand the nuances of presenting agave spirits to consumers, whether in a Michelin-starred restaurant or a rustic mezcaleria. Their proficiency in pairing, cocktail crafting, and ensuring a remarkable customer experience sets them apart.

SUSTAINABILITY ADVOCACY: A distinctive aspect of the program is the focus on sustainability. Masters of Agave Spirits champion sustainable practices in the industry, demonstrating a commitment to preserving the environment and supporting local communities. Their capstone project showcases innovative and actionable sustainability initiatives.

In essence, a "Master of Agave Spirits" is an ambassador of tradition, quality, and sustainability in the world of agave spirits. They are equipped to educate, inspire, and lead within the industry while preserving the rich cultural heritage that these spirits represent.

BAR READY – BAR 5-DAY

NEW YORK, NEW YORK

THE BAR 5-DAY® COURSE is the world's premiere educational program on distilled spirits and mixology. Since our first 5-day course in 2006, our team of leading craft beverage and cocktail authorities has revolutionized the way in which spirits and cocktails are understood, appreciated, and enjoyed. Today, BAR continues to be the most trusted, comprehensive, and innovative source of information on distilled spirits and mixology in the beverage alcohol industry.

THE BAR 5-DAY PROGRAM® is an educational achievement in the field of spirits and mixology in the spirit of the Master of Wine or Master Sommelier titles. Founded by six of the world's leading spirits and cocktails authorities, **Dale DeGroff, Doug Frost, Steven Olson, F. Paul Pacult, Andy Seymour and David Wondrich**, BAR has now grown to include a diverse and dynamic faculty of dozens of the industry's top beverage professionals.

A STEP-BY-STEP RESOURCE FOR COCKTAIL CREATION AND MIXOLOGY METHODS

Distilled spirits and cocktails have become an integral part of our epicurean lifestyle. Given the dramatic growth in spirits sales and increasing popularity of cocktails over the past few years, we are experiencing a New Golden Age for spirits and cocktails. What the 1980s and 1990s were for fine wine and craft-brewed beer, the new millennium is for spirits and cocktails. Now there is a program that offers state of the art training and in-depth study for anyone who wants to elevate their spirits and cocktail craft.