# **JOSHUA TRACY**

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### **EXPERIENCE**

OWNER/OPERATOR

2004 -

JOSHUA TRACY GLASS - WWW.JOSHUATRACYGLASS.COM

BALTIMORE, MD

- sole proprietor of Joshua Tracy Glass, founded in 2004 and currently operating an online storefront and several pop-ups at local retail locations
- responsible for all aspects of the business including creation and production of all retail and commissioned work, retail display/pop-up design and implementation, pricing/variants/inventory control, shipping/handling, financial P&L recording, photo/video editing, client relationship correspondence, email/social media marketing and overall business development

#### ASSISTANT / INSTRUCTOR / PRODUCTION GAFFER

2004 -

BALTIMORE, MD

CORRADETTI GLASS STUDIO - WWW.CORRADETTI.COM

- assisted Anthony Corradetti with his glassblowing operations over 18 years and eventually became a production gaffer
- fabricated, repaired & maintained studio equipment and displays (including mechanical, electrical, engineering and carpentry)
- acted as the primary instructor for studio teaching events (including workshops, classes and group demonstrations)

**BEVERAGE DIRECTOR** 

2010 - 2012

LINWOODS RESTAURANT + CATERING - WWW.LINWOODS.COM

OWINGS MILLS, MD

- selected all wines and spirits for the beverage program, and designed/implemented a revolving worldly wine list with over 100 bottle selections
- developed an advanced inventory database, automating the liquor control process and maximizing company-wide profits
- elevated bottom-line profits + lowered overall restaurant cost/revenue ratio by updating and restructuring POS pricing structure
- fostered lasting relationships with distributors and trained service staff accordingly utilizing deductive tastings and quizzes

#### **EXECUTIVE CATERING CHEF**

2007 - 2010

WASATCH POWDERBIRD GUIDES - WWW.POWDERBIRD.COM

SNOWBIRD, UT

- spearheaded the catering operation for 40+ clients and employees at the region's premier luxury helicopter-skiing guide outfit
- developed diverse daily breakfast & lunch menus featuring a variety of cuisines created soups, salads, entrees and desserts from scratch
- operated within a bi-weekly overall catering budget and monitored food cost, shrinkage, employee labor hours and linen service

## **EDUCATION**

#### **BACHELOR OF FINE ARTS - GLASS**

1999 - 2004

THE OHIO STATE UNIVERSITY - WWW.ART.OSU.EDU/GLASS

COLUMBUS, OH

- earned athletic and academic scholarships as a student-athlete on the Division I men's varsity lacrosse team
- awarded merit-based scholarships to attend glassblowing workshops at Pilchuck and Ezra Glass School in Japan
- produced an acclaimed solo thesis gallery exhibition and earned a student scholarship to attend the Glass Arts Society conference in 2004

#### MICHAEL SCHUNKE & JOSIE GLUCK SUMMER WORKSHOP

2022

CORNING MUSEUM OF GLASS - WWW.CMOG.ORG

CORNING, NEW YORK

RAVEN SKYRIVER SUMMER INTENSIVE WORKSHOP

2022

PITTSBURGH, PENNSYLVANIA

PITTSBURGH GLASS CENTER - WWW.PITTSBURGHGLASSCENTER.ORG

2004

RICHARD MARQUIS & NICK MOUNT SPRING WORKSHOP EZRA GLASS SCHOOL - SOSAKUJP

FUKUI, JAPAN

ANTHONY SCHAFERMEYER & CLAIRE KELLY SUMMER SESSION PILCHUCK GLASS SCHOOL - WWW.PILCHUCK.COM

2004 STANWOOD, WA

MARK MATTHEWS SUMMER INTENSIVE WORKSHOP

PITTSBURGH GLASS CENTER - WWW.PITTSBURGHGLASSCENTER.ORG

2002 PITTSBURGH, PENNSYLVANIA

CHRIS CLARKE SUMMER INTENSIVE WORKSHOP

2002

PITTSBURGH GLASS CENTER - WWW.PITTSBURGHGLASSCENTER.ORG

PITTSBURGH, PENNSYLVANIA

## **SKILLS**

- two decades of professional studio glassblowing experience working for various independent artists (blown and hot sculpted soda lime glass)
- high-level proficiency in all aspects of glassmaking (glassblowing, sculpting, cold-working, fusing, slumping and flat glass applications)
- broad culinary knowledge, leadership and versatility and a knack for training staff members and effectively implementing teamwork systems

- excellent management skills and leadership versatility including efficient modern food preparation techniques, food-handling/health code knowledge, profit + loss management, labor budgeting, business administration, and creative marketing strategies
- ability to train staff members effectively and efficiently, providing exemplary service and high-value guest experiences
  well-versed in Microsoft Office, Adobe Creative Suite, OpenTable, Micros, Aloha and Digital Dining POS interfaces
  maintaining a vast local network of artisan purveyors, distributors, farmers and producers within the food and beverage industry

## **AWARDS & ACCOLADES**

2022
2004
2022
2022
2022
2022
2022
2005
2004
2004
2004
2003
2002-2004
2002
2002