Alec S. Dalantinow

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Employment History:

The Irish Pub: 20th and Walnut St, Philadelphia, Pennsylvania Bartender/ Line Cook (September 2012 - present):

- I am responsible for the knowledge of a variety of liquors, local and imported brewed craft beers, and a specialized drink menu.
- I possess a superior proficiency in mixing, garnishing, and serving both classic and modern cocktails while committing to every detail in all of my drinks.
- I am comfortable working in a fast paced, high volume environment while balancing priorities.
- My main strengths include focusing on the experience of my bar clientele with superb verbal communication and interpersonal skills, and building a rapport with exceptional customers.
- In compliance with local, state, and federal laws I would always check IDs and maintain the highest level of sanitary bar standards.
- Produced drinks for 60 tables as well as a 40 seat bar at any given time for the wait staff.
- Developing daily changes to the menu based on freshly acquired items, stocking the kitchen, food preparation, and kitchen sanitation standards were the focus of my duties.
- I strived to find the balance between a fast-paced short order cooking system while implementing contemporary quality cuisine tactics.
- The duty to always maintain Servsafe quality with labeling and properly preparing certain items is upheld.
- I am trained in advanced knife skills along with a variety of experience with sauté, grill, and fryer stations.

Paris Caterers: Blackwood, New Jersey

Server (1 year):

- Led a wait staff in serving events involving up to 500 guests.
- There were a variety of events ranging from weddings and formal celebrations to graduations and corporate events.
- I was responsible for table arrangement and food presentation for buffet style events including garde manger set ups, and also for sit down service.
- I am also familiar with the proper use, storage, and maintenance of A/V and DJ equipment.
- Greeting newly seated guests in an enthusiastic and timely manner is key.

Skills:

- Red Cross CPR and first aid certifications
- ServSafe certification
- RAMP training certification
- Read/write/interpret Spanish
- Adept problem-solver who stays calm under pressure
- Working knowledge of some POS systems