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| Victoria Hawker | horizontal line Victoria Hawker 59 Clinton St Apt. 2  Toronto Ontario  M6G 2Y4  647 869 1737  hawkervictoria@gmail.comhorizontal line |
| **ㅡ**  **Skills** | Over 7 years in the restaurant Industry. Certified Trainer for FOH at Lonestar. Smart Serve certified and proficient in Vexlor POS system. Over 15 years in customer service. horizontal line |
| **ㅡ** **Experience** | Lonestar Texas Grill/ Bartender, Server and Host2012 - PRESENT, King and Simcoe, Front and Simcoe Multifaceted as a bartender, server and hostess.  Shift leader, delegated and supervised side duties to other servers.  FOH opener and closer, set up and closed down diningroom and bar.  Barback and completed bar prep duties. Custom Catering / Server 2010 - 2011, Alliston ON Serving buffet, plated dinner and h’orderves for special occasions. Training and team strategizing. Greeted guests and set up and took down events. Kitchen prep. Aya Kitchens of South Simcoe/ Receptionist and Sales2010 - 2011, Alliston ON Trained and managed hiring process. Put together informational packages, educating clients on products, and assisted in client purchase sign-off agreements.  horizontal line |
| **ㅡ** **Education** | Ontario College of Art and Design/ Bachelors of Design 2008 -2013, TORONTOHumber Institute of Technology and Advanced Learning/ Fashion Arts Diploma 2004 -2005, ETOBICOKEhorizontal line |
| **ㅡ** **Awards** | Received employee of the month for July 2017 at Lonestar. Received Bartender of the Year for 2016 at Lonestar. Received the front of the house employee of the year award for 2014 and 2015 at Lonestar.  **References upon request**  **References**  Andrew Jackson (905) 999-0255 |

Amy Woodhouse (416) 910-4701

Nicole Dean (647) 631-2339

Pam Wilson (705) 627-4793