Karl Oskar Linfeldt

1808 E Denny Way

Seattle, WA 98112

206-475-5452

[klinfeldt@gmail.com](mailto:klinfeldt@gmail.com)

**Professional Education**

International Sommelier Guild: Completed Sommelier Diploma Level training as well as Wine Fundamentals Level I&II

**Employment History**

**Nirmal's**

August 2021- Present

Contact: Francis (206) 660-0787

Position: Dishwasher

**Amazon Fullfilment BFI4**

August 2017- June 2020

Contact: Aaron Floyd (253) 432-9330

Position: Inbound Dock Clerk (Supervisor)

Responsible for overseeing Inbound Dock operations of the warehouse including:

- Daily staffing to meet business needs.

- Supervising offloading of trailers, both palletized and floor loaded. As well as forklift and freight elevator operators.

- Being proficient in PIT equipment including standup forklifts, lift trucks, clamp trucks, electric pallet jack, freight elevators, and Automated Guided Vehicles (AGV)

- Making daily, hourly, and weekly reports and sending to management and site Operations. Tracking key data to analyze site productivity and anticipating upcoming business needs.

**The Rock Wood Fired Kitchen & Bar**

March 2017- July 2017

Position: Bartender & Supervisor

Contact: 206-254-4900 (Location now closed)

**Fishing Company of Alaska**

May 2016- October 2016

Position: On- Board Processor

Contact: Renton Office 425-738-5200

**Belltown Pizza**

May 2014-April 2016: Iconic neighborhood bar and New York style pizza.

Position: Bar Manager

Contact: Jimmy Doran 206-790-5711

**Parlor Live Seattle**

October 2014- May 2015

Position: Bartender

Contact: Steve Oberhofer 206-818-1550

**The Sexton**

October 2012- May 2014: Southern comfort cuisine and craft cocktails with an emphasis on Bourbon.

Position: Bartender

Contact: Kate Futhey 206 708 4733

**Ballard Annex Oyster House**

August 2013- April 2014: Traditional Northwest seafood house with an emphasis on oysters.

Position: Bartender

Contact: Chris Cheesman 360 961 2049

**Urban Family Public House**

April 2012- August 2013: Small Pub on Ballard Ave specializing in craft beers from around the world.

Position: Bar Manager

Contact: Tim Czarnetski 202 280 3154

**Anthony’s Pier 66 & The Bell Street Diner**

April 2008 to May 2012: Waterfront Fine Dining & Casual concepts

Position: Senior Dining Room Manager:

· Responsible for scheduling service staff of up to 45 servers and bartenders during peak season.

· Responsible for all ordering and inventory of wine and liquor departments as well as overseeing beer department.

· Also responsible for labor controls, shift planning, and running the floor during hours of operation.

· Directly oversees two assistant managers and one supervisor including development, training, and performance evaluations.

Contact: Michele Beito [Michele.beito@anthonys.com](mailto:Michele.beito@anthonys.com)

**McCormick and Schmick’sSeafood Restaurants**

October 2005 to April 2008. Upscale/ casual fresh seafood concept with fine dining service standards.

Positions Held:

October 2007- April 2008: FOH Manager including Dining room, Wine, and Bar departments. Bellevue & 4th Ave Seattle locations.

May 2007- October 2007: Hourly Floor Supervisor/Wine Director. Bellevue, WA

October 2005- May 2007: Dining Room Server and Trainer. Bellevue, WA

Contact: Steve Gabica: Regional Manager 206-682-3900