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| chris r. **ferguson**  [cfergus7@gmail.com](mailto:cfergus7@gmail.com) · 805.335.0070 · Nashville, TN |
| Skills  |  |  | | --- | --- | | * Seasoned Bartender * Experience in high-end restaurants * Corporate Training Leader * Manager Experience | * Creative Problem-Solver * Advanced knowledge of guest relations * Expert in food, wine and alcohol | |

# Experience

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| FEB 2016 – presentServer & bartender, Bob’s steakhouse  * Built professional and long-standing relationships with guests and provided exceptional customer service throughout the dining experience. In this role, I was able to work quickly in a fast-paced environment waiting tables while simultaneously tending the bar. * Assisted with monthly inventory control and partook in daily side work before opening each night. In this role at one of Nashville’s highest-end steakhouses, I am able to use my expert knowledge of food and alcohol to provide quality recommendations that went beyond the menu.  feb 2015– dec 2015**bartender,** | Honor bar – hillstone group| montecito, CA  * As an original member of the store opening team serving as a full-time bartender, I was able to cultivate many regulars within a short time frame. In less than a month, I was promoted to Head Bartender of this restaurant. * Created and executed a seamless dining experience for each customer through conversation, expert alcohol recommendations and top-notch customer service. |
| jan 2014– oct 2015manager & Bartender | sandbar | Santa Barbara, CA  * Began this role as a bartender at one of the most popular evening spots in Santa Barbara and was shortly awarded the position as Manager. This role required high quality customer service along with a charisma to keep customers satisfied during their dining experience.  Jun 2013 – jan 2014Bar Manager & Bartender, | Matteis Tavern | Los olivos, Ca  * Offered the opportunity to help launch this new concept in California. In this role, I was appointed the head of staff training and development along with taking on the position as Bar Manager. I was tasked with everything from product ordering and inventory to creating a line of signature cocktails. I also performed liquor acquisition research and designed the visual aesthetics of the bar and lounge area.  mar 2011 – may 2013Bartender & Server, | kayne prime | Nashville, TN  * Part of the original opening team for this top-rated dining spot in Nashville. As a lead server and bartender, I was tasked with training new staff members on how to cultivate great relationships with customers while delivering service that aligned with restaurant principles |