Christia J. Hall

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Summary

Enthusiastic professional, delivering classy service, quality customer interaction and a consistent pour. Experienced bartender who takes pride in the food and beverage craft, working efficiently and keeping patrons satisfied.

Highlights

- mastery of martinis and hand-crafted cocktails
- familiarity with types of wines and food pairings
- wine presentation
- flair for the complex science of mixology
- strong aptitude for numbers and details

- diplomatic problem solver
- smooth adaptation to heavy volume
- organized and systematic
- friendly conversationalist
- collaborative team player

Work Experience

2019 - Current Acquia – Portland, Oregon

Position: Support Engineer. Responsible for customer service and support with software implementation, troubleshooting, web development, documentation via tickets and phone

2014 - 2015 Astoria Coffee House — Astoria, Oregon Periodically when Positions: caterer hartender

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Responsibilities: serving and bartending at catered events

2008 - 2010 Brooks On Main Street Café – Hutchinson, Kansas

Position: co-founder and manager, baker, barista

Responsibilities: baking, coffee counter service, menu design, food preparation, training, scheduling

live music events

2007 - 2008 Marcella's Red Lion & Lounge – Hutchinson, Kansas

Positions: Bartender, Server

Responsibilities: creating handcrafted cocktails and martinis; pouring calls and draws, entertaining while maintaining a professional but relaxed atmosphere in a fine-dining setting; training other bartenders; filling drink orders from wait staff, reporting inventory, restocking bar as needed, changing kegs, taking and serving dinner orders, credit card batching and balancing drawer

2006 - 2007 Macatawa Bay Yacht Club – Holland, Michigan

Positions: Bartender, Server

Responsibilities: filled drink orders for wait staff and served bar guests at dinner and private parties; took and served dinner orders for large groups, maintained supply and changed kegs, other regular

bartending duties

2005 - 2006 The Curragh Irish Pub - Holland, Michigan

Positions: Server, Cocktailer

2000-2001 Windmill Restaurant - Holland, MI

Server

In the way before Til' Midnight Bakery and Restaurant

times Barista, Dishwasher, Pantry chef and other back of house duties, Front of house and serving

Other Professional Experience

Software Engineer, 68W Healthcare specialist Kansas Army National Guard, IT, bookkeeping, web development, bookstore owner/operator, acting, bookkeeping and finance, office administration; private, government and nonprofit sectors. I was also a line cook for a minute at the Rusty Needle in Kansas but I don't talk about that.

Education & Certification

American's Alcohol Certified Education Association OLCC Card

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Food Safety Educators, LLC., 2016 Oregon Food Handlers Card

Kaplan University, 2014
Associates of Science in Health Science

Army Academy of Health and Medicine, 2010

Earned: Advanced Individualized Training Army Occupational Specialty 68W/Healthcare Specialist, CPR (American Heart Association), EMT-B (National Registry of Emergency Medical Technicians)

Hutchinson Community College, 2009

Pre-medical studies: psychology, philosophy, algebra, trigonometry, chemistry, English composition and others

Macatawa Bay Yacht Club - 2006

Extensive on-the-job training: wine service, martinis and cocktails, draws, calls, workspace organization, customer service, inventory control, damage control, setup and breakdown, polishing and safety

References

Ryan Slifer – Friend 971 336-2723

Nevin Brown – Friend 503 310-8826

Daren Schaad – Coworker at Acquia 971 645-3407