DIANA DAGHLAS

5652 Lincoln Blvd.   GitHub: ddaghlas
Dearborn Heights, MI 48125   DianaDaghlas@yahoo.com

SKILLS

HTML/CSS	React.js/React-Bootstrap	Team Management
POS Programming	Node.js/Express.js	Asynchronous Coding
JavaScript	Adobe Creative Cloud	Server-Side API's

ACCOMPLISHMENTS

➤ Proficient in Adobe Creative Cloud (XD, InDesign and Photoshop), JavaScript, jQuery, HTML, MySQL, Express.js, Node.js, MongoDB, Mongoose, Webpack, CSS, React.js, React-Bootstrap
➤ Through re-training and re-education of restaurant staff, increased guest service satisfaction by 19%
➤ Recipient of a perfect score on a Marriott brand audit for 2013 and 2014
➤ Developed an innovative wine list that provided balance in both Old and New world, covering every major wine region
➤ Implemented sales achievement goals to increase employee motivation and performance
➤ Three-time guest Sommelier on Fox News

PROFESSIONAL EXPERIENCE

SAVANT MIDTOWN, DETROIT, MI   09/2019- 03/2020
Beverage Director/Sommelier
•Responsible for curating innovative and seasonal wine/cocktail menu in line with concept of restaurant
•Responsible for programming of POS (Emagine)
•Scheduling and inputting of employees
•Responsible for input of paychecks and tips for both front and back of house employees
•Created training program for all employees on all food, wine, cocktail and beer items
• Liquor cost management and pricing/ P&L using Microsoft Excel
• Food, wine and cocktail menu creation using Adobe InDesign

COMMON PUB, DETROIT, MI   10/2017 – 09/2019
Supervisor/Beverage Manager/Bartender
•Responsible for creating innovative cocktails that catered to both clientele and demographic in flavor profile as well as price
•Management of front of house as well as guest relations through the course of the shift
•Scheduling and inputting of employees
•Responsible for POS (Breadcrumb) programming
•Trained new employees on workings of POS and food, wine and cocktail menus

CARMELA FOODS, DETROIT, MI   03/2017 – 10/2017
Fine Wine Sales Professional
•Led business development and marketing efforts, which expanded the customer base and introduced wines into specialty markets
•Worked with restaurant buyers to set up wine dinners and tasting events to showcase products
•Conducted market research to identify new wine trends as well as emerging restaurants
•Trained new employees on software, business management/retention and new products
• Conducted restaurant staff trainings for new wine placements
• Created trade show materials, attended trade shows and promoted products

THE HENRY HOTEL: TRIA, AMERICAN BRASSERIE DEARBORN, MI   01/2012 – 03/2017
Food & Beverage Supervisor/ Sommelier

- Responsible for the programming of Micros POS systems
- Assisted in crafting a wine list that received The Wine Spectator Award of Excellence
- Crafted a 36 by the glass pour list with varietals from every major wine region of the world
- Responsible for curating an innovative seasonal craft cocktail program that focused on fresh ingredients made in house
- Worked closely with Executive Chef to pair wine with 6-10 course meals for VIP client events
- Responsible for the organization and execution of restaurant wine dinners
- Retained knowledge (varietal, vintage, region, sub-region, tasting notes, food pairing, etc.) of a 22 bottle reserve list and 185 bottle wine list
- Trained new employee's on menu and wine pairing knowledge in relation to the concepts of the restaurant

EDUCATION

Michigan State University, Lansing, Michigan
Full-Stack Web Development Certification, 2021

Wayne State University, Detroit, Michigan
Bachelor of Arts; Major: English, 2011

The Court of Master Sommeliers
Level 2 Certified Sommelier Exam, 2019