

# DOMINIKA PERKOWSKA

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## Professional Statement

A highly organized, and motivated Full-Stack Web Developer with a passion for creating both meaningful and visually pleasing user experiences. I approach software development through the lens of a hospitality professional, as my previous career was as a sommelier. I believe in client first development, and enjoy creating apps that make for a seamless user experience. My work as a sommelier has equipped me with tremendous interpersonal skills, and instilled in me a passion for always seeking more knowledge.

## Skills

- Software Development
- HTML, CSS, Javascript, React, Node, Express, SQL
- Project organization
- Agile Workflow
- Customer service
- Team management
- Communications
- Adobe InDesign Proficient
- Microsoft Office Proficient
- G Suite Proficient

## Work History

### Assistant General Manager

Jul 2020 - Current

Highway Restaurant

East Hampton, New York

- Managed dining room team schedule with eye for coverage needs and individual strengths.
- Mentored and motivated team members to efficiently achieve challenging business goals.
- Oversaw computer database and physical filing systems.
- Maintained well-controlled business inventory with minimal losses by enforcing solid monitoring and management structures.
- Developed unique drink and cocktail offerings on monthly basis as part of seasonal offerings.
- Correctly calculated inventory and ordered appropriate supplies.

### Head Sommelier

Sep 2019 - Jun 2020

The Riddler

New York, New York

- Managed cellar and beverage storage maintenance to prevent inventory spoilage and inconsistencies
- Physically maintained integrity and appearance of wine list using InDesign, managed wine list to ensure its accuracy and relevance
- Managed wine purchases and inventory via Bevage Restaurant Management Platform
- Oversaw pricing of wine to keep up with current market
- Maintained and continually built on wine list knowledge of approximately 300 selections, particularly Champagne and sparkling wine

## **Sommelier**

Feb 2019 - Sep 2019

TAK Room

New York, New York

- Managed cellar and beverage storage maintenance to prevent inventory inconsistencies
- Trained service staff on wines, history of wine, and wine service to maximize revenue and maintain stellar reputation for service
- Encompassed knowledge of 400 selection wine list

## **Sommelier**

Jul 2016 - Sep 2018

MARTA

New York, NY

- Created hands-on training program for newly hired employees to acclimate each person to company policies and procedures surrounding wine and beverage service
- Knowledge of extensive list of Italian wines and Champagne, about 300 selections
- Monitored social media, and created content for promotion of certain wine specials and events
- Maintained reputation for order efficiency and accuracy, earning numerous recommendations from satisfied customers

## **Education**

### **Professional Certificate: Full Stack Software Development**

2020

Columbia University in The City of New York

New York, NY

### **Bachelor of Arts: Psychology**

2014

Hunter College of The City University of New York

New York, NY

- Double major in Psychology and Sociology

## **Certifications**

- Court of Master Sommeliers Certified Sommelier
- WSET Level 3 Certification