

# HASSAN AZIZ ELNASRI

(424) 362-4807  
Aziz\_elnasri\_elsheik@student.smc.edu

2320 Portland Street  
Los Angeles, CA 90007  
USA

## OBJECTIVE

To continue learning and developing my skillset in the food service and hospitality industry while pursuing an undergrad degree in the engineering field.

## SKILLS/EDUCATION

- Fluent in English, French and Arabic
- Service restaurant background
- Continuing education in Electrical Engineering at Santa Monica College

## ACCOLADES

- Recipient of NSF-F Stem Scholarship 2019-2020
- Western Canadian Amateur Boxing National Bronze finalist 2015-2016
- Double Dogwood Diploma for Canadians officially Bilingual, Recognition by ministry of Education of Canada
- Certificate by the Surrey Fire Department of Canada recognizing civic engagement in preventing a fire
- Royal Canadian Mint ambassador during the 2010 Vancouver Winter Olympics
- Lenore and John Elmer Bergmann Scholarship Fund recipient

## INTERESTS/INVOLVEMENTS

- USA/AIBA Amateur Olympic Style Boxing
- C++, Javascript, HTML, CSS, Python programming languages
- Cisco Networking and network hardware engineering
- American Civil Liberties Union (ACLU)
- Jazz/Blues Electric guitar musician
- Electric circuit designs
- Foreign languages: Arabic, Korean, Spanish

## EXPERIENCE

### **Bartender at The Arthur J, Manhattan beach 2018 to date**

- Service bartending
- Liquor infusions
- Wine, beers and spirits stocking and inventory management
- Prep juices and house made syrups
- Set up bar and well for service
- Close the bar and wells after service
- Assist and greet customers during service
- Close and open checks
- Check change and rotate Kegs and CO2 and nitrogen tanks
- Pre-bus and bus seated bar guests

### ***Bartender at The Hudson, West Hollywood 2016 to 2018***

- *Served a variety of classic cocktails and Hudson specialty cocktails*
- *Responsible for communicating our Beer and Wine varieties*
- *Well versed in our variety of menus*
- *Maintained the bar and well to appear well organized, welcoming, and clean*
- *Responsible for all spirits, keg, wines, and beer stock*
- *Cut and prepared garnishes, batch recipes, syrups for all alcoholic and non-alcoholic beverages*
- *Able to multi-task quickly and efficiently in a high-volume environment and during peak hours*
- *Established good rapport with guests, delivering friendly and welcoming customer service at all times*

### ***Assistant General Manager at Cafe Crepe Vancouver and Santa Monica 2013 to 2016***

- *Greeted and acknowledge all guests waiting for table*
- *Followed the 10 steps to service policy at Café Crepe*
- *Relayed orders to bar and kitchen quickly and accurately*
- *Prepared table and made espresso drinks, soft drinks, cocktail beverages when needed*
- *Bussed and pre-bussed tables ensuring they are immediately ready for new guests*
- *Maintain a clean section and helped fellow coworkers when able*

*References Available upon request*