Antonio Garcia

Bartender/server

Lake Worth, FL 33460 Tonygar426@gmail.com (561)7205475

Motivated Bartender/Server with 8+ years fine and casual dining experience. Worked in a 5 star 5 diamond establishment for 3 years. I would like the opportunity to create fond and memorable experiences for your customers.

I take a great deal of pride in what my team and I are trying to accomplish and am always a student of my profession.

Highlights

- Extensive food/beverage Ability to build strong customer knowledge relationships
- Food and beverage handling Ability to handle fast-paced
- Restaurant experience environment
- Developing cocktail menus Experience with handling cash
- Supply ordering Food safety certified
- Food Standards enforcement Honest, trustworthy, and punctual

Authorized to work in the US for any employer

Work Experience

Bartender/server

Al Fresco restaurant - Palm Beach, FL March 2015 to Present

Bartender

Mojito latin cuisine and br - West Palm Beach, FL May 2012 to January 2015

Bartender

Ritz Carlton - Manalapan, FL August 2009 to April 2012

Meat Cutter

Albertsons Supermarket - Lake Worth, FL August 2006 to June 2009

Meat Cutter

Trimmed and cut meats to standard. Assisted in maintaining preparation and service areas in a sanitary condition. Checked temperatures of freezers, refrigerators, and heating equipment to ensure proper functioning. Cleaned and prepared various foods for cooking or serving. Cleaned and sterilized

equipment and facilities. Drove food costs down by 33% by effectively improving inventory procedures and reducing spoilage levels.

Performed serving, cleaning, and stocking duties in establishment.

Bartender/Server

Colony Hotel - Palm Beach, FL, US May 2000 to July 2006

Ordered all items for my bar to maintain correct par levels with inventory. Stocked bottles, juice, beer, water, liquor, etc. Maintained fresh ingredients mint, berries, lemon, limes, etc. Created new and old style cocktails for our customers to enjoy, at the highest level of freshness and execution. Served wine, and bottled or draft beer. Checked the quantity and quality of received products. Cleaned and maintained the beverage area, display cases, equipment, and order transaction area. Cleaned and sterilized equipment and facilities. Cleaned bars, work areas, and tables. Other closing duties such as the paperwork and money handling.

Education

Business

Palm Beach State Collage - Lakeworth, FI 2001

Skills

Anticipate guest needs and execute