

Joseph Butler

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Experience

General Manager at Sqirl

August 2022 – May 2024

Los Angeles, CA

- General Manager at Sqirl, a high volume restaurant serving approximately 800 guests per shift. Also oversaw Sqirl Away, the restaurant's attached market and assisted in organizing catering for small intimate dinners and large scale (2000+ person) events.
- Responsibilities included:
 - Employee hiring, scheduling, and disciplinary measures
 - Penning full staff emails re: restaurant news/events
 - Ordering and stocking paper goods and misc. market items
 - Updating and pricing menus and programming Toast POS and Uber POS systems
 - End of day sales and status reports to management team and owner
 - Payroll for 45 person team, as well as overseeing day to day operations
 - Communicating with Human Resources and Worker's Comp
 - Communicating with wine buyer to order and stock wines in the Sqirl Away Market

Warehouse Manager at Mission Grape, Co.

May 2021 – June 2022

Greenville, SC

- Warehouse manager for Greenville based wine distribution company Mission Grape
Admin duties included:
 - Routing 1 – 4 drivers for the most efficient delivery path to serve up to 50 accounts
 - Assisted picking and double checking wines leaving the warehouse
 - Invoicing wine deliveries
- Cleaned and maintained 4,000 sq ft warehouse with 200+ SKUs
- Helped out when needed to pour wine for dinners/events
- Relocated to Los Angeles

Assistant Manager at Gather Greenville

April 2021 – Dec 2021

Greenville, SC

- Assistant Manager at Gather Greenville, an outdoor food court/pop up shop facility
- Opened and closed facility
- Aided pop up vendors in setting up within the facility
- Handled merchandise stocking, ordering and sales
- Organized communication between restaurants for events and large party reservations

Bar Manager at Community Table

*November 2019 – March 2020
Charleston, SC*

- Opening Bar Manager for Community Table, a small community focused restaurant
- Admin duties included inventory, pricing, scheduling and menu programming
- Helped refine cocktail program for restaurant's opening
- Assisted in staff training and guest recovery
- Relocated to back to the Upstate SC area due to COVID-19

Front of House Manager at The Kennedy (Cribbs LLC)

*Nov 2017– August 2019
Spartanburg, SC*

- Worked as host, server, bartender, expo and food runner at sister restaurant Cribb's Kitchen while training to be manager at The Kennedy
- Opening team for The Kennedy as FOH manager
- Responsible for all FOH staff scheduling and hiring
- Handled guest recovery and responses via social media and reviews
- Priced out wines, liquor, beer and cocktails
- Inventory management for wines, beer, liquor, chemicals, and paper products
- Continued staff training with daily lineups, tastings, and inviting liquor and wine representatives
- Assisted in creating craft cocktails for bar program
- Worked closely with a small team to provide a specially crafted dinner experience with an emphasis on fine dining service style

Education

University of South Carolina Upstate

- Bachelor of Arts in Theatre

Skills

10+ years guest service experience, 8 years management experience. Extensive experience with Microsoft Windows, Mac OSX, and associated spreadsheet and word document programs. Toast, Positouch, and Aloha POS experience. Advanced written and verbal communication skills. Excellent leadership skills with focus on team building and sales.

References available upon request.