

Julian Booher

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Skills and Qualifications:

I am a dynamic, exceedingly hospitable person who is motivated to learn, and meticulous in my work. My experience in 10 years in food and beverage service has trained me to hold high standards for myself and the business I represent. I am able to bring professional customer service at all times, and calmly perform my duties in high stress situations.

Work History:

Bulldog N.E. - Food Runner - 11/2009 to 11/2012

Responsibilities:

- Expedited and delivered trays of food from the basement kitchen to main floor customers.
- Maintained and organized a 22-tap keg room to ensure proper functionality.
- Completed basic side work duties before, during, and after every shift.
- Assisted floor and kitchen management with additional duties as the need arose.

Wilde Roast Cafe - Server & Bartender - 04/2013 to 04/2016

Responsibilities:

- Ensure the satisfaction of every guest in a 20 seat section, and/or a 10 seat bar, through proper meal service, menu knowledge and interpersonal skills.
- Sustain a clean section, bar and overall workplace throughout meal service and with post-shift cleaning duties.
- Assist fellow servers with delivering food, cleaning, and anything else that may arise.
- Prepare cocktails, pour beer and wine for 81 seats inside the dining room and 53 seats on the patio.
- Basic bartender closing duties, ensuring the space is clean and stocked for the next shift.

Marvel Bar - Server & Bartender - 04/2016 to 03/2020

Responsibilities:

- Exceed industry standards for cleanliness in workspace, guest facing areas, and prep areas.
- Prepare intricate cocktails for a 14-seat bar, 36-seat floor, as well as standing room during high traffic hours.
- Intimate knowledge of over 300 individual spirits, as well as many other non-alcoholic ingredients.
- Back-end production of batched cocktails, syrups, tinctures, and other various cocktail ingredients.
- Go above and beyond guest expectations, often creating or gifting a custom tasting experience for every guest.
- Exceed industry standards in customer service, create a warm and inviting atmosphere for all guests. Occasional de escalation, given the nature of imbibing.
- Weekly full team meetings to discuss service, technique, marketing, and procedural efficiency.

Education:

Minneapolis Southwest High School Class of 2011
Focus on International Baccalaureate and Honors classes

Volunteer Work:

All Dogs Minnesota Animal Rescue, Foster Family

ZOOM House Outreach Program