

MARTIN PHAM

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Skills Profile

- Excellent communication and organizational skills with an outstanding ability to work cooperatively or individually.
- The ability to stay calm in the most stressful environments.
- CPR and First Aid Certified.
- Skilled in point of sale systems (micros, squirrel, aloha, digital dining)
- Knowledgeable in most wines especially Italian, American, and Spanish
- Meticulous with the ability to multi-task
- Highly experienced in a variety of cuisines and cooking methods
- Ability to create cocktails

Employment History

Meat and Wine Co. -Serving/bussing/reset/food running -Fast paced restaurant -Quick table turns	Melbourne, Vic	8/2013 – 11/2013
Octopus Hospitality -Hospitality Specialist -Bar Supervisor -Catering Manager	Melbourne, Vic	3/2013 – 9/2013
The Devonshire -All FOH duties -Seating guests, bussing tables, taking orders -Fine dining degustation	Surry Hills, NSW	9/2012- 1/2013
L'artusi -Server/Cellar master -Guiding guests through the menu -Assisting guests in Wine selection -Dress up casual fine dining	New York, NY	5/2009 – 6/2012
Portobello's -Bartending in fast paced high volume atmosphere -All bar backing duties -Fine Dining Italian restaurant/Night club	Oakland, NJ	9/2007 – 6/2009

Education

BA in International Business Marketing and Political Science from Montclair State University