

**SUMMARY**

Highly motivated, multitasking, and organized individual looking to surround and immerse himself within a growing Tech Company as I transition into a new career. Previous Hospitality Managerial Associate with an extensive background in various roles within On Premise and Off premise venues. Guest driven philosophy with a vast knowledge of F&B products-programs to create sales driven teams, increase sales and create retention on the emphasis of the guest experience being paramount.

**Bartender****9/2019 to Present****Esca New York, NY**

- High Profile restaurant with extensive wine and food concept
- Helped guide guests in wine / cocktail choices with food pairings and education
- Maintained knowledge of current menu items, garnishes, ingredients and preparation methods.
- Skillfully anticipated and addressed guests' service needs.
- Maintained levels of inventory to create quick and profitable turnaround

**Floor manager / bartender****3/2019 – 9/2019****Spin 54 New York, NY**

- Developing staff to compliment new concept to a 10 year plus successful company
- Organizing standards and procedures to help drive team sales and create repeat guests
- Instilled systems to streamline service and to help develop associates they daily training and meetings
- Huge floor presence to help drive and inspire associates to create a team-based environment

**Bartender****11/2018 – 3/2019****Suprema Provisions New York, NY**

- Mainly lunch bartender with a few nights – helped set up and keep inventory organized
- Served as Bartender and Server for lunch service throughout weekdays
- Followed Special cocktail recipes to maintain consistency and create repeat business
- Maintained an organized, clean, and professional atmosphere while server food and drinks at the bar

**Floor Manager.****2/2018 – 7/2018****Carmine's Italian Restaurant – Alicart New York, NY**

- Completed 6-week BOH and FOH training focusing on recipes, procedures, and company standards.
- Maintained cohesiveness with team / management to oversee staff of over 100 with \$13Million in annual sales.
- Helped organize and execute parties from 25 to 200 in our 250-seat dining room and private room.
- Engaging and Charismatic approach to daily pre-shift meetings to help moral and motivate associates.

**General Manager****12/2015 to 10/2017****Wood & Fire Pleasantville, NY**

- Oversaw daily Restaurant operations with over 3.5million in sales with multiple revenue streams
- Managed and coordinated FOH, Counter/Phones, Delivery and trained Staff and Management teams.
- Constant monitoring of Social Media outlets to communicate incoming and outgoing reviews/correspondances
- Optimized profits by controlling food, beverage and labor costs daily.
- Carefully prepared weekly payroll to keep up with projected revenue for the week.
- Built sales forecasts and schedules to reflect desired productivity targets.
- Determined business needs and maintained necessary inventory levels and costs
- Optimized profits by controlling beverage costs, ordering, inventory, waste and comps.

**Profession references upon request**