

**Objective:** Responsible and motivated individual searching for a bartending or serving position that will allow me to build and strengthen the customer base while implementing outstanding customer service and food and beverage expertise.

## WORK HISTORY

**Morton's The Steakhouse** – 1895 Harbor Blvd, Anaheim, CA **August 2021 – Current**  
**Server**

- Provide table side service for wine, martinis, and split items.
- Adopt a personalized approach to serve an international clientele.
- Anticipate guest needs to ensure an enjoyable dining experience and flawless execution of steps of service.
- Record breaking sales team member at Orange County's best rated steakhouse.

**Provenance** - 2531 Eastbluff Dr, Newport Beach, CA **April 2019 - March 2020**  
**Bartender**

- Verbally communicate nightly specials to give guest a visual of each dish.
- Recommend wines to best pair with guest entrees, often generating upsells.
- Selectively and appropriately up-sell appetizers, desserts, and after-dinner drinks.
- Maintain correct cutlery based on course while effectively timing guest dining using POS system.

**Maggiano's Little Italy** – 3333 Bristol St, Costa Mesa, CA **October 2017 – February 2019**  
**Server**

- Excellent customer service with guests in a fast pace, high productivity environment.
- Greet customers politely, take orders and transmit to kitchen through POS system.
- Handle currency and credit card transactions accurately and efficiently.
- Resolve any customer complaints professionally and promptly.

**Red Robin** – S 320<sup>th</sup> St. Federal Way, WA **April 2017 – October 2017**  
**Cocktail**

- Provide excellent customer service by taking orders and serving food and drinks in a timely manner.
- Manage and arrange multiple tasks in a fast-paced environment.
- Anticipate needs for keeping workstations stocked; follow directions and able to work in a team environment.
- Maintain all currency and credit card transactions accurately throughout shift.

**Emmett Watson's Oyster Bar** – 1916 Pike Place Market, Seattle **June 2015 – December 2016**  
**Line Cook**

- Hands-on experience in prepping, preparing, and garnishing food.
- Proficient at oyster shucking.
- Complete orders properly and in a timely manner while following food regulations.
- Proficiently write checks for inventory.

## EDUCATION/CERTIFICATES

<b>Washington State University</b>	<b>August 2011 – December 2014</b>
<b>ABC Bartending Certificate</b>	<b>January 2014</b>
<b>EAlcoholServers Certificate</b>	<b>February 2022</b>
<b>Food Handlers permit</b>	<b>October 2020</b>