**Objective:** To take on a position that reflects my experience in the art and music production business as well as the fast paced work in the restaurant business, and the that would mutually enhance both my current roles and potential career.

# Employment History and Experience

# Artful Dodger Tattoo, 617 E Pike St, Seattle, WA 98122 December 2018 – Present

**Supervisor Erick Lingbloom** **206.323.4657**

* Position: scheduler/counter and set up.
* Responsibilities: Setting up the shop for the artists to work throughout the day. I handle all the appointments and walkins and delegate them to the appropriate artists. I take payments and deposits, and recommend particular artists depending on the style.

# Coastal Kitchen, 429 15th Ave E, Seattle, WA

## Supervisor, Andrew Wall 206-819-2863 drewry1980@gmail.com August 2008 – December 2018

* + - * Position: In addition to the initial position of Server (with the additional host, expo, and bussing shifts) I had a pretty rare opportunity to hone many different skills in my long tenure at Coastal Kitchen.
      * Responsibilities: *Coastal Kitchen*’s menu shifts every few months, providing me the opportunity to gain an eclectic knowledge of worldly dishes, wine, special cocktails, and liquor. Coastal Kitchen features an oyster bar, which has helped me become familiar with the flavor profiles for a variety of oysters. I also took a barista class provided by *Café Vita* to train me in making espresso drinks. In addition to serving, I have also hosted and got my start with bartending here. I am considered a senior server; I take a leadership role with newer employees and assist the supervisors in keeping each shift running smooth. In the past, I have also provided maintenance support; I worked on projects around the restaurant including general repair, setting up the outside deck area, and filing invoices from distributors. I have also taken on a creative role designing the outside signs for the regional menu using Adobe Illustrator and Photoshop, I’ve hand designed menus and multiple chalkboard displays as well as my own artwork that had been displayed for the corresponding menus. In the past I have curated the art at Coastal, picking out appropriate art for the season and menu, contracting artists, preparatory work for hanging the art, and hosting opening events for the new work displayed. I did marketing work there which entailed updating social media apps and corresponding with guest responses. I have also done voice over work for their language tapes which consisted of taking a script into a recording studio and voice acting each part with the addition of narration.

**Plum Bistro and Market, 1429 12th Ave, Seattle, Wa July 2012- September 2013**

**Supervisor: Makini Howell, 206.838.5333**

* + - * Position: Bartender, Server, Line Cook
      * Responsibilities: As bartender at Plum Bistro, I prepared cocktails and wine as well as taking food orders (bartenders at Plum also have a section of tables). I kept the bar stocked and cleaned, and kept a log of each shift. Plum is vegan restaurant, so I gained a working knowledge of vegan cuisine and practices. As line cook, at Plum Market, I had to set up the stand, prepare the food, and create a daily special.

**The Cheesecake Factory Seattle, 700 Pike Street, Seattle, WA**

**Supervisor: Chris Gordon, 206.652.5400 November 2006 – August 2008**

* Position: Busboy
* Responsibilities: Clearing and setting tables, guest seating, line stocking, bar backing.

**Alto Cinco, 526 Westcott Street, Syracuse, NY**

**Supervisor: Joanna Yorke, 315-422-6399 September 2004 - November 2006**

* Position: Line Cook
* Responsibilities: I contributed to the seasonal and base menus. I also help create nightly specials and the Sunday brunch menu. I worked in a high pace environment, setting up the line and helping deliver food to tables.

# Additional Training and Skills

* I have a music background that spans 25 years which in addition to performing in front of an audience, I have booked, promoted, sound, and stage work in venues of multiple sizes and formats. I went to school initially for telecommunications which afforded me an education in television/video editing, radio, and multitrack recording, and have produced and engineered multiple music recordings, and video projects.
* I have a working knowledge of Adobe programs (Illustrator, Photoshop, etc.) and a background in art and design as well as curation and preparatory work in a few different art venues.
* In addition to voice over work I’ve done for Coastal Kitchen, I’ve done voice work in ads and video games.
* I extensive knowledge of food and food preparations because I have been in the restaurant industry for over 20 years, 10 of those with Coastal Kitchen. I am experienced in all restaurant positions and I have a history of being patient and accommodating with guests. I also have management experience (3 years) and proficient barista skills, as I owned my own coffee shop (*The Red Monk* in Auburn, NY) from March 98-December 2000.
* I have taken classes on Accounting and Principles as well as Small Business Management, and a second Business Law class. These classes taught me some of the skills that I did not already gain from my past restaurant experiences and provided me with a larger scope of how the business end works behind the scenes.

**References:** (more references and work history available upon request)

1. Marcus Snyder 425.209.6093 Sous Chef at Coastal Kitchen. Known for 20 plus years. Worked together at many different jobs on both the East and West Coast ranging from creative work to food industry work. Can speak of my qualifications and work ethic.
2. Lynn Capirsello, 315.491.1805. Known for 20 years, my former partner at *The Red Monk* and can speak to my ability to maneuver high paced and demanding work environment not to mention my ability to manage in a restaurant setting.
3. Dean Swanson, 206.604.4779. Known for 12 years, a fellow employee at both *Coastal Kitchen* and *The Cheesecake Factory* as well as many production projects.