

Ryan Minor

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Proven Restaurant Management Leader

*Team Builder • Innovation • Customer Service • Inventory Management • Daily Finances •
Employee Relations • Supplier Management • Loss Prevention • Marketing Programs • Strategic Partnerships*

A restaurant industry veteran with proven success in building and leading stellar teams to deliver excellent customer experiences and drive bottom line revenue of the business.

PROFESSIONAL EXPERIENCE

VIN DE SYRAH

JUNE 2016 – JUNE 2018

Lead Bartender

San Diego, CA

Eclectic New York style inspired wine and craft cocktail lounge that also functions as a nightclub on the weekends

- Helped create rotating cocktail menu
- Responsible for ordering and inventory
- Set and enforced quality and safety controls
- Monthly staff trainings with a Master Sommelier

PARQ NIGHTCLUB

MAY 2017 – JUNE 2018

Bartender

San Diego, CA

Vegas inspired large scale, multi-level nightclub with state of the art sound and lighting

- Averaged from \$3,000 to \$6,000 in nightly sales in a fast paced environment
- Assisted in coordinating banquet and special events such as Comicon
- Responsible for DJ or artist's rider requests

RICH'S NIGHTCLUB

MAY 2015 – JUNE 2018

Bartender

San Diego, CA

Two room nightclub in Uptown San Diego that caters to a diverse demographic, including the LGBTQ community

- Averaged from \$3,000 to \$8,000 in nightly sales in a fast paced environment
- Responsible for nightly checkouts and tip outs
- Set up and worked the Gay Pride festival every year as well as quarterly themed parties

UPTOWN TAVERN

JULY 2014 – JUNE 2016

Bartender/ Server

San Diego, CA

Rustic-chic hot spot known for its large patio, happy hour & diverse menu

- Provided guests with an excellent atmosphere and comfortable environment to dine in
- Displayed the ability to multi-task and serve the entire bar as well as the service well
- Responsible for monthly liquor inventory

CHEF DK CATERING

JUNE 2011 - SEPTEMBER 2016

Bartender/ Server

Carlsbad, CA

Catering company that serviced coastal San Diego as well as inland wine country

- Bartended events such as weddings, corporate events, birthday parties and on base holiday meals for active service members
- Demonstrated problem solving abilities by serving guests drinks with limited ingredients depending on the locale and the parties budget
- Enhance the guests' experience by anticipating their needs and provide them with a fun and professional atmosphere

DEPARTMENT OF VETERANS AFFAIRS

MAY 2013 – JUNE 2014

Supervisor - Nutrition and Food Services

La Jolla, CA

- Provided oversight for over 40 employees to provide approximately 600 meals a day to patients
- Responsible for schedules, employee reviews and disciplinary actions
- Gave monthly training for employees on various topics such as SDS, therapeutic diets, sexual harassment and sanitation
- Consulted with patients to provide the best patient centered care possible
- Prepped kitchen for biannual federal inspection

PALOMAR MEDICAL CENTER

AUGUST 2009 – MAY 2013

Supervisor – Nutrition and Food Services

Escondido, CA

- Managed the tray line, call center and tray delivery service
- Opened and closed department as well as adjusted staff schedules
- Conducted sanitation audits
- Assisted Director with QA data collection and reports
- Consulted and educated patients with nutritional advice based upon their diagnoses

UNITED STATES MARINE CORPS RESERVE

MAY 2010 – MAY 2014

Corporal - Tank Gunner

29 Palms, CA

- Responsible for operation and maintenance of the main battle tank armament
- Oversaw, counseled and managed junior Marines in training specific goals
- Upheld the standards of personal conduct prescribed by the Marine Corps

SKILLS

- Barsmarts Certified
- Certified Beer Server - Cicerone Level One
- Proficient in Aloha and Micros
- Skilled in using social media to promote new ideas and events
- Food Handlers Card
- Lead Certified
- Basic Life Saver Certified

REFERENCES

Zack Eklund – Bar Manager

Vin De Syrah

949.903.2709

zack@syrahwineparlor.com

Ashish Bakshi – Bar Supervisor

Parq Nightclub

949.690.5993

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Chad Younger – General Manager

Uptown Tavern

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Sean Kirkpatrick – Executive Chef

Chef DK Catering

858.382.6280

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Josh Fernandez – Staff Sergeant

United States Marine Corps

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