

Samantha Wolfskill

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EXPERIENCE

Triple Crossing Brewing Co, Richmond, VA — Server/Bar

MAY 2021 - PRESENT

Stay up-to-date with weekly beer releases to have the knowledge and proper talking points for the various styles, as well as weekly food specials. Ability to jump between multiple positions and quickly assess where help is needed whether it be bar, barback, expo, or serving customers. Remain highly attentive at all times to readily help patrons. Clean and sanitize glassware for proper beer service and presentation. Check ID's to ensure patron safety in abidance with ABC laws. Complete daily and nightly cleaning duties.

Salt & Forge, Richmond, VA — BOH/FOH

JANUARY 2020 - APRIL 2021

Created a daily prep list to supply the needs of both restaurant and food truck. Executed food prep in a timely manner before service. Upheld standard health regulations with food preparation in addition to COVID sanitation practices. Managed order taking over multiple online platforms as well as in person and over the phone. Received and scheduled deliveries and catering orders. Exhibited excellent time management skills on a daily basis while balancing the needs of both front and back of house. Completed daily and nightly cleaning duties.

Starr Hill Brewery, Richmond, VA — Bartender

NOVEMBER 2019 - FEBRUARY 2021

Upheld great customer service and sanitation requirements during COVID-19. Managed guest reservations and turnover for time restrictions. Handled cash and credit transactions. Interacted with customers about beer flavor profiles and styles. Worked well under the pressure of a fast-paced environment. Cleaned and sanitized glassware. Checked ID's to ensure patron safety in abidance with ABC laws. Completed daily and nightly cleaning duties.

Up-Down, Kansas City, MO — Bartender

APRIL 2015 - OCTOBER 2019

Worked as a team alongside multiple bartenders. Quickly and efficiently made drinks for hundreds of patrons in a fast-paced environment. Memorized 50+ beers offered and their respective style, flavor profiles, ABV, and brand. Stayed up-to-date with new beers in weekly rotation. Batched cocktails needed weekly for a high-volume bar. Created multiple infusions with spirits. Counted and distributed tips amongst bartenders and barbacks.

CERTIFICATIONS

Certified Food Handler

Certified Liquor License

Cicerone Certified Beer Server

REFERENCES

Joey Akers

General Manager for
Up-Down
Contact: 816-912-8218

Amanda Keltner

English teacher at Olathe
North High School
Contact: 913-669-7040

Kayla Talbott

Event Coordinator for
Up-Down St. Louis
Contact: 816-379-9215

EDUCATION

Lee's Summit High School — Graduate

AUGUST 2008 - DECEMBER 2011

Attended traditional art classes, Duetsch, and symphony Orchestra.

