

## Scott R. Jacobson

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Lincoln, CA 95648

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**OBJECTIVE:** To grow my management career within the Hospitality Industry. To be challenged, rewarded, and utilize my skills and experience to run a successful Food and Beverage Operation.

**QUALIFICATIONS:** Professional Manager with over twenty years of experience in many areas of the field. Owner and operator of two successful businesses in the Bay Area. I possess high standards and knowledgeable about all types of food, wine, and service.

### EXPERIENCE:

2011—Present                                      Paul Martin's American Bistro                                      Roseville, CA

Professional Server at this restaurant that features organic produce, prime cuts of meat, and line caught fish in an upscale setting. Responsible for knowing all ingredients on the menu and the progressive wine list. Recently scored an A on a mystery diner report.

2010-2011    Sequioia Restaurant    Placerville, CA

Server and Banquet Server in this Historic Gold Rush Mansion turned restaurant. Fine Cuisine, professional service, and Nello Olivo wines are featured here. Responsible for total guest satisfaction, knowing all ingredients, flambé and wine service. Many different events and weddings are held here that I helped set up and service.

2007-2009    Forbes Mill Steakhouse    Danville, CA

Assistant Manager of this high end Steakhouse that specializes in Kobe beef and fresh seafood from Hawaii. Duties included training all staff in the steps of service and etiquette. Worked the floor during dinner service and handled all guest issues. Very experienced in POS programming and wine/ liquor inventory.

2005-2007    Round Hill Country Club    Alamo, CA

Dining Room Manager of this private club that boasts 1500 members, a World Class golf course, and many other amenities. Primarily responsible for member dining as well as planning and executing events. Outside catering events exceeded \$3 million dollars annually.

Cross trained staff to work in the restaurant as well as weddings for we were a top destination in the East Bay. Responsible for budgeting, a safety committee, and member name recognition.

1999-2004    Pacific Café    San Francisco, CA

Owner and operator of this quick service deli and coffee shop during the Dot- Com era.

**EDUCATION:** University of Denver 1982-1986

Bachelors in Hotel and Restaurant Management/ Business