

# SAMUEL LEWIS

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## OBJECTIVE

To obtain a position in San Francisco's Food, Beverage and Hospitality Industry.

## SUMMARY

- Nine years of experience in the food & beverage industry
- Knowledge of Digital Dining and Aloha Point of Sale
- Trained in liquor, wine and food service
- California ServSafe certified

- Organized and independent worker
- Exceptional interpersonal skills
- Upbeat, outgoing and positive

## EXPERIENCE

Players Sports Grill And Arcade  
**Bartender**  
San Francisco, CA

December 2012 to Present

Currently Bartending and Serving 3-5 shifts at a bar on Pier 39, one of San Francisco's most popular and busiest tourist attractions. Consistently deliver excellent customer service in an extremely fast paced environment in a timely, efficient, and professional manner. Strictly follow regulations to keep the family oriented establishment a safe and positive environment. Maintain and regulate inventory, perform opening and closing duties, and clean establishment on a daily basis.

Bigfoot Lodge  
**Bartender**  
San Francisco, CA

September 2012 to Present

Adhered to quality expectations and standards. Anticipated and addressed guests' service needs in a friendly and efficient manner. Correctly calculated charges, issued bills and collected payments. Managed closing duties, including restocking items and the reconciliation of the cash drawer. Demonstrated awareness of liability issues and the law by confirming legal drinking age and discontinuing service if necessary. Routinely cleaned the establishment.

The Deck  
**Bartender/Server**  
Portland, OR

February 2009 to May 2012

Maintained knowledge of current menu items, garnishes, ingredients and preparation methods. Assisted guests with making menu choices in an informative and helpful fashion. Delivered exceptional service by accurately recording orders and serving customers in a timely, friendly manner. Effectively communicated with kitchen staff regarding customer allergies, dietary needs and other special requests. Managed closing duties, including restocking items and the reconciliation of the cash drawer.

Satellite  
**Bartender/Bar Manager**  
Reno, Nevada

December 2004 to October 2008

Started as a bar back and was eventually promoted to a bartender and then to bar manager. Oversaw day to day business operations. Managed inventory, staff scheduling, events, drink menus and specials. Conducted first time interviews and decided which candidates to pass on to the owner for a final interview. Maintained regular bartending shifts throughout employment.

## EDUCATION

University of Nevada, Reno  
**Associates Degree in Business, 2003**

# Kevin Guardado

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## **Objective**

To secure a position that will allow me to utilize all the skills that i have learned throughout my years in the customer service industry.

## **Education**

- **Val Verde Student Success Academy – Perris, CA** **2010**
  - Graduated with High School diploma.

## **Work Experience**

- **Fresh Fuel: Oakland, CA** **January 2013- May 2013**
  - Position: Prep cook, Cashier
  - I was in charge of making sure all of the morning prep work was done on time and also helped out all customers when needed.
  - Prepped and delivered many catering orders
  - This job required a good amount of multitasking
- **Asquew Grill: San Francisco, CA** **December 2011- November 2012**
  - Position: Food runner, prep cook, Busing
  - I was in charge of making sure that all customers received their correct order.
  - When needed, I would help prep all plates with the proper side dishes and garnishes
  - Once and a while I was required to go pick up the dishes from peoples plates.
- **Ross Stores Distribution Center/MJO Staffing : Perris, CA** **April 2010-August 2011**
  - Position: Merchandise Handler/ PTL Packer
  - Learned to work in a fast pace environment while packaging merchandise in boxes.
  - Imported/exported heavy boxes from loading trucks.
- **Pupuseria La Tierra Restaurant : Los Angeles, CA** **October 2009 – March 2010**
  - Position: Assistant/Dishwasher
  - Gained patience and stress control skills while working as an assistant for my Aunt's restaurant.
  - Washed dishes and cleaned tables

## **Skills**

- Bilingual both English, Spanish, and some basic Cantonese
- Great customer service/ Great communication skills
- Meticulous worker/ Ability to follow instructions and guidelines