

MIGUEL A. VARKONYI

SUMMARY OF QUALIFICATIONS

- 15 years serving and bartending experience.
- Experience in casual, casual plus, and fine dining settings.
- Experienced in wine service.
- Knowledge of food, beer and wine pairing.
- Knowledge in various international cuisines
- Extensive beer knowledge, including beer styles and brewing methodologies.
- Knowledge and experience in alcoholic beverage preparation and recipes.
- Effective problem solver; proficient in conflict resolution.
- Ability to prioritize and manage heavy work flow without direct supervision.
- Excellent communication skills, with both guests and co-workers.
- Refined approach to serving; able to read guests' needs and anticipate accordingly.
- Extensive experience in POS systems including Aloha and Micros.
- Fluent in Spanish.
- Additional skills include training, coaching, and developing in various capacities, and supervisory experience.

EXPERIENCE

04/13 – 09/13 **House 34** Dallas, TX
Creative Consultant/Manager/Server/Bartender

04/10– 05/13 **Gordon Biersch** Dallas, TX
Corporate Trainer/Classroom Coordinator/Server/Bartender

4/07 -04/10 **Rack Daddy's** Arlington, TX
Manager/Head Bartender/Promotions/Sales

06/05-10/11 **Red Lobster** Irving, Tx
Corporate Trainer/Server/Bartender

06/04-06/05 **Omni Hotel** Chicago, IL

Bartender/Guest Relations/Interpreter

04/00-06/05 Landry's Seafood San Antonio, TX

Head Corporate Trainer/Server/Bartender/Banquet Coordinator

**While maintaing employment with above mentioned companies I
also worked for the following companies:**

**Jaxons Brewery-El Paso, TX
Los Lupes Mexican Fine Dinining-Dallas, TX
Dominics Italian Restaraunt-El Paso, TX
Thai Ginger Cafe-Irving, TX
Whats Up, Cantina-Dallas, TX**

EDUCATION

2000-2005 UTSA
Communications/Business/Anthropology

REFERENCES

Personal

Chris Nichols (214)395-2425

Professional

David Parks (214)566-1530

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