

## Objective

To obtain a position tending bar or as a bar hand in a high-volume establishment.

## Education

**Seattle Vocational Institute**  
Seattle, Washington  
*Student*  
June 20, 2006

Certified Phlebotomist, skilled and professionally trained at drawing blood from patients for medical testing and purposes.

## Service Industry Training

**Washington State Permit**  
Seattle, Washington  
*www.wafoodhandlers.com*

Completed the State of Washington's Mixologist and Food Handlers certification program.

**Victrola Coffee**  
Seattle, Washington  
*www.victrolacoffee.com*

Completed Victrola's esteemed espresso training program onsite at Victrola's training facility in Seattle.

## Work Experience

**Big Mario's**  
Seattle, Washington  
*Bartender/Security*  
July 2010–August 2011  
*bigmariosnewyorkpizza.com*

Opening bartender at very popular, high-volume Seattle bar. Responsibilities included stocking liquor, beer, glassware, maintaining controlled environment and overseeing quality control of guests dining experience. Provided exceptional service and continually enforced Washington state liquor laws.

**Stellar Pizza, Ale & Cocktail**  
Seattle, Washington  
*Bartender*  
August 2010–July 2011  
*www.stellarpizza.com*

Head bartender in charge of all daily specials. Responsible for and oversaw all opening and closing operations of bar. Responsibilities included handling of all customer issues, providing exceptional service to patrons of bar, enforcing Washington state liquor laws and quality control over all beverages served.

**The Comet Tavern**  
Seattle, Washington  
*Bartender*  
August 2010–July 2011  
*www.comettavern.com*

Opening and closing bartender for high-volume bar and music venue. Responsibilities included managing all daily drink specials, conducting inventory, overseeing liquor orders and maintaining an orderly bar while venue was often over capacity during music shows.

**Linda's Tavern**  
Seattle, Washington  
*Server/Bar Back*  
August 2008–August 2010  
*www.lindastavern.com*

Server and bar back at high-volume, landmark bar/restaurant in Seattle's Capitol Hill neighborhood. Responsibilities included seating patrons, providing excellent service to all guest in a 15 table section during brunch, happy hour and dinner.

## Qualifications / Skills

Well versed in maintaining a professional attitude, manner and approach when working with management, peers and customers. Excellent communication skills and human relations. Capable of prioritizing, multitasking, and working efficiently without supervision. Proven record of punctuality and exceptional attendance. Phone and customer service skills. Experienced with office technologies such as: computer operating systems; ten key; MS Word; MS Excel; Power Point; OSX (Macintosh), Multiple POS systems