

Joa'Quinn Devell Welch

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405 Valencia Street #315, San Francisco, CA. 94103

SUMMARY OF QUALIFICATIONS:

I offer ten years of front of the house experience in the hospitality industry with progressive responsibility. I have a knack for making people feel comfortable and for creating great dining experiences. I am flexible, able to teach and to learn, as well as, a great communicator. I have a professional demeanor and operate with integrity. I have a true passion for food and for people. I am well versed in Open Table and Micros POS systems, and, I am ServSafe certified.

EDUCATION:

1999 BACHELOR of ARTS, HISTORY - U.C. Berkeley Berkeley, CA.

SPECIAL SKILLS:

DUTCH, FRENCH, SPANISH, GERMAN

EXPERIENCE:

12/12 - PRESENT

ASHBURY & MALONE CATERING

SAN FRANCISCO, CA.

HEADWAITER

Responsible for full service dining and bartending at private in-home engagements
Assist in the design and execution of marketing campaign and the sourcing of clients
100 % of all clients served continue to request that I manage their event

6/11 - 9/13

CENTRAL CITY SRO COLLABORATIVE

SAN FRANCISCO, CA.

TENANT ORGANIZER

Organize SRO tenants in effort to preserve and further their legal rights
Act as representative to city and state officials and property managers to give voice to tenants
Successful coordination in resolving tenant complaints

2/12 - 12/12

JAKE'S ON MARKET

SAN FRANCISCO, CA.

TRAINER/SERVER

Train and develop new front of house staff
Sell guests on new experience by suggesting menu items unique to the community
Second highest sales overall and consistent positive reviews on YELP!

9/8 - 4/9

PERRY'S AT THE EMBARCADERO

SAN FRANCISCO, CA.

DINING ROOM SERVER

Provide professional, courteous and prompt service to seasoned guests
Work closely with BOH and management to maintain high level of service and food quality
Point person for large parties and Michael Bauer appearances

10/4 - 9/8

SHANGHAI 1930 & GUANXI LOUNGE

SAN FRANCISCO, CA.

TRAINER/SERVER

Stimulate awareness and interest in menu and wine list through suggestive sales

Convey keen knowledge of all menu items to high profile clientele

Consistent high sales for food, wine and cocktails; act as Host or Bartender when needed

3/1 - 10/4

BETELNUT, PEJIU WU

SAN FRANCISCO, CA.

SERVER

Coordinate multi-course menu with table-side service for six table section

Communicate with support staff to be certain the guests were properly marked for next course

Top food and wine sales nine months in a row