

MARK J. DODSON

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Summary: Experienced, trustworthy, and dependable bartender/barback/host/busser seeking a position with advancement opportunities

EDUCATION

New York Bartending School- May 2005. Bucknell University-2002

STRENGTHS

- Hands-on training in bartending from the New York Bartending School to identify and mix drinks
- Prudent understanding of providing quality bartending services to customers
- Proficient in demonstrating genuine hospitality and delivering outstanding services
- Demonstrated ability to keep the bar clean and organized by following hygiene rules and procedures
- Thorough understanding of providing garnishes pertinent to types of drinks
- In-depth knowledge of engaging customers in conversation in a professional yet friendly manner
- Able to professional, friendly and engaging service

SKILLS AND CAPABILITIES

- Excellent verbal communication skills
- Strong interpersonal and problem solving abilities
- Empathetic and quick to connect to people
- Proven ability to work in a multi-disciplinary environment
- Able to work efficiently in a noisy environment
- Computer – MS Office Suite
- Trilingual – English, Spanish and French

EXPERIENCE

Host/Barback

Elixir (Dive Bar) San Francisco, CA October 2012-Current

- Interact with patrons in a professional, welcoming, and hospitable manner
- Check identification of customers to ensure meeting age
- Subtly survey and evaluate customers to ensure no over-consumption of alcohol
- Prepare garnishes for drinks
- Clean the work area, bar area and glassware, and maintained the bar stocked at all times

Caterer

Jeff Phelson Staffing and Events January 2013-Current

- Interact with patrons in a professional, welcoming, and hospitable manner
- Assisting the cook with basic cooking when required.
- Make up sandwiches, and salads for staff, visitors and buffets.
- Giving a comprehensive briefing and handover to the next shift
- Preparing buffets for weddings and other private functions

Busser

Pete's (Irish Pub/Restaurant) New York, NY January 2005-December 2005

- Cleaned, set and reset tables
- Collected and delivered dishes to the kitchen for cleaning
- Stocked supplies such as cutlery and dishes, giving a comprehensive briefing and handover to the next shift
- Removed trash and disposed off properly

Bartender

The Parlour (Dive Bar) New York, NY January 2003-March 2003

- Served customers in a helpful/friendly manner – Received drink orders from clients, waiters and waitresses, served drinks, collected payments and operated the cash register
- Mixed ingredients to prepare cocktails; poured beers and wines according to drink recipes

Front Desk Agent

Hotel EUROSTARS Madrid, Spain May 2008-August 1998

- Greeted, checked-in and settled guest accounts at the same time as ensuring all service standards were followed
- Kept the front desk area clean