

Hunter Kahl

(424)270-4682 / kahl.hunter@gmail.com

SKILLS & QUALIFICATIONS

Congenial and experienced server; Excels at balancing special requests with back-of-house output / flow; Comfortable as part of a co-ordinated service team for large events (+700 guests); high level of attention to detail; great at multitasking

California Food Handler's Certificate

RELEVANT PROFESSIONAL EXPERIENCE

Culinary Staffing Co.

LOS ANGELES (PRESENT)

Fast-paced atmosphere at different public and private locations within the Greater Los Angeles area. Clients include Patina Group, Athaneum Club & Belasco Theater. Roles include: at-table service, cocktail waiting, greeting guests, passing out glasses of wine & champagne, passing hors d' oeuvres, bussing stations, running food, stocking prep area and making sure guests are always happy and excited about the food & service they are receiving

D'Amico & Sons

MINNEAPOLIS (2006-2004)

Responsibilities include: Food catering, pouring wine and bottle service, food serving, bussing stations, stocking bar, passing out hors d' oeuvres and passing out champagne to guests at parties. Catered for banquet rooms filled with guests for weddings & private VIP events. Locations included inside museums, private homes, and discreet locations for upscale clientele.

Stadium Bar & Grill

MINNEAPOLIS (2004-2002)

Responsibilities include: In charge of refilling drinks and serving food to guests. Greeted customers, attentive to guests to be certain new and regular customers returned frequently, stocked and organized working area, totaled bills, received money, made correct change, developed a thorough understanding of operating cash registers and other computerized equipment from the venue, worked well independently and as part of a team.

EDUCATION

BFA, Minneapolis College of Art and Design