

Mark-Steven Holys

Food, Wine, and Special Events Professional



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Accomplishments

- Career professional with over thirty years experience in fine dining event creation
- Special event certified A.S.A./creation, booking, coordination, and concepts
- Certified Food and Wine Service Professional – World Trade Center, NYC
- Consultant and hospitality coordinator - 1985 Super Bowl
- Author/facilitator of training materials and service manuals

Special Skills

- Excellent communicating, teaching, and leadership capacity
- Expertise in social media and client community development methods
- Fluent in current service board networks, programs, printers, and algorithms
- Experienced in multi-cultural cuisines, preparations, descriptions, and presentations
- Tableside demonstration including carving, flambé, and other exotic service protocols

Recent Work History

● Cypress Restaurant	7.2012 – 1.2013	Walnut Creek CA
	Floor Captain – Classic French Gueridon cart service; Tableside preparation of specialty salads, entrees, and desserts, including Caesar Salad, Hot Spinach Salad, Pepper Steak Flambé, Baked Alaska, and Strawberries Flambé Coordination of service staging;; Fine wines; Proprietary cocktail description and service	
● Emiles Restaurant	5yrs/Current	San Jose, CA
	Event Specialist/Sommelier/Dining room manager – Responsible for development and supervision of all guest services including: Banquets; Team building; Murder mystery theatre; Casino nights; Winemaker dinners; Tasting menus and wine flights; Created all related print materials, format descriptors and brochures; Development and maintenance of wine and spirits program; Bartending	
● Domenicos Restaurant	2yrs	Monterey, CA
	Dining room captain and Sommelier – Responsible for tableside preparation of salads, specialty desserts, and specialty entrees; Carving; Introduced tableside dessert item; Special event coordination and service; Top service team PPA; Bartending as needed	
● CSE Associates LLP	2yrs	Carmel, CA
	Event Coordination and Development – Responsible for development of client community focusing on weddings and related special services such as valet, security, floral arrangements, and entertainment	

Special Contracts

Morocco's Restaurant - Public food and wine appreciation seminar discussing varietal profiles, regional terroir, deductive evaluation, tasting philosophy and method, pairing principles and guidelines, cellaring, and wine service etiquette; Comprehensive food and wine training guide

Pebble Beach Golf Company - ATT Pro-Am Golf Tournament service associate – **Club 19**

Carmel Highlands Hotel - Masters of Food and Wine service associate – **The Edge**

Salinas Valley Fish House – General operations policy and employee training guide

Other Work History (1yr +)

Maddalenas	13yrs	Palo Alto, CA
Dal Baffo	2yrs	Atherton, CA
Club 19	2yrs	Pebble Beach, CA
Casanova	1yr	Carmel, CA

Personal, public, and professional endorsements available



Dear Sirs ~

I have been referred by an associate of mine, Peter Estrada MS, who suggested I contact you regarding this position. Here is a brief summary of my qualifications in bulletin form. I invite you to view my LinkedIn profile as well - Best regards...*Mark-Steven Holys*

I am an experienced fine dining service professional with a passion for our industry. I am certified in wine and spirits programs and have created, coordinated, and served diverse special events, having learned a variety of approaches and philosophies from some of the most celebrated and successful restaurateurs in our industry. I am highly motivated, versatile, and searching for challenge.

In the course of my experience I have acquired service skills of universal value and application. I offer the following relevant examples:

- Food and Wine Service Professional, Windows on the World Wine School, W.T.C., New York City, Spring 1998- 1999; Kevin Zraly MS; Author and Wine Educator
- Court of Master, P.C.I. , Campbell CA 2000; David Glancey MS, CSS, FWS
- Wine consultant with Chrissa Imports having evaluated over 1200 wines for company website 2007; Andreas Hildebrand CWP
- Extensive software expertise as well as current service board technologies including Aloha, Maitre D', Sable, Micros, Squirrel, NEC, and supported suites
- Certification in MOUS suite with particular expertise in document creation and data base systems
- Conversant in global, multi-cultural cuisines, ingredients, and preparations with extensive exposure to European, Continental, and New American styles
- Extensive tableside demonstration service and preparations such as Steak Diane, Johann Strauss Spinach Salad, Crepes Suzette, Café Diablo, and other exotic protocols
- Special Event Creation such as Reception Dinners, Winemaker dinners, Training seminars, Corporate Team Building, Casino Nights, and Tasting Menus
- Large scale collaborations such as hospitality associate for the 1985 Super Bowl, the ATT Pebble Beach Pro Am, and the Masters of Food and Wine
- A personal client contact list composed of prominent and successful members of the local business and social communities.

I believe that professionalism and communication skills are my strengths. I am detail oriented, follow direction, and perform with poise and precision in pressurized environments. If my perspectives are attractive to you then please examine my attached resume and endorsements. I would welcome the opportunity to interview at a time convenient to your schedule.

Sincerely,

Mark-Steven Holys



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