

**Douglas A. Meyer
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Los Angeles, CA 90014
(818) 744-1117**

Objective – To work as a Bartender, Server, or On-call Banquet Staff

Work Experience

Fine Art Shipping; May 2012-Present - International Shipper/Special Projects

- Coordinating with artists on crating and shipping fine art objects around the world
- Preparing estimates, preparing invoices, shipments and supporting documentation

Hive Gallery; March 2010 - Present - Bar Man/Fundraising Chairman

- Scheduling, inventorying stock, overseeing cash handling, and picking up orders
- Coordinating with Non-Profit “Fighting for Fitness” to raise funds for charity
- Obtaining permit for monthly opening and fundraiser for Hive Gallery

Imperial Staffing; October 2005-Present – Banquet Server/Bartender/Lead

- Serving fine food and beverage in many styles of table service at multiple venues
- Practical knowledge of wine, mixed drinks, and bar service

Scioto Valley Rugby Football Club; March 2002 - January 2003 - Bar Manager

- Scheduling workers, inventorying stock, overseeing cash handling, and placing orders

Five Star Catering; September 2002 - January 2003 – Server/Bartender

- Serving fine food and beverage in many styles of table service at multiple venues
- Practical knowledge of wine, mixed drinks and beer service

Gameworks Restaurant; March 2000-February 2002 - Lead Trainer/Server/Bartender

- Trained servers on the 10 steps of service as well as bar staff and managers in training
- Provided excellent customer service while meeting or exceeding expectations

Olive Garden Restaurant; May 1994-June 1999 – Busboy/Server/Bartender/Cashier

- Learned all aspects of Food Service Industry while completing education
- Trained in all BOH, FOH, Scheduling and Cash Handling Procedures

References available upon request