

MICHAEL L. WOODS

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CAREER SUMMARY

Hospitality professional with 10+ years experience in high volume, high end bar service. Qualified in a variety of service-based, hospitality positions requiring an emphasis on customer satisfaction. Proven team player and strong leader. Committed to quality performance with an ability to learn new procedures and concepts quickly.

INDUSTRY CERTIFICATES

Commercial Food Handling, ServSafe, Oakland, CA

Responsible Beverage Service Training (RBST), ServSafe, Oakland, CA

Customer Service for Hospitality, The Workforce Collaborative, Oakland, CA

SUMMARY OF QUALIFICATIONS

- Responsible for daily creation of specialty cocktails, pairing with dinner and lunch specials
- Created and developed a personal specialty cocktail menu of 200+ unique and flavorful cocktails
- Provided excellent food service to bar and lounge patrons
- Experienced in wine and beer service, food pairings, regional recommendations
- Expert mixologist with experience working in hotel restaurant lounges, high-end steak houses, luxury resort hotels
- Knowledge of regional drink trends, various "call" liquors, imported and domestic brands, craft beers and wine

CAREER HISTORY

Bartender / Food Service

8/2011 – 4/2013

Rare Steakhouse

Miami Beach, FL.

Responsible for bar activity for lunch and dinner service. Sold and served gourmet kosher steakhouse meals to high end customers, both local and tourists. Designed specialty drinks. Worked the cocktail service bar, serving up to 20 cocktail and food service staff.

Banquet Bartender/Food Service

3/2009 – 4/2013

Events and Office Consultants

Coconut Grove, FL

Served and tended bar at special events such as Florida International University Presidential banquets and parties at the home of the University President; highly visible weddings, award events, Bar Mitzvahs and holiday events.

Bartender / Food Service

2/2007 – 8/2008

Intercontinental Buckhead (Au Pied De Cachon).

Atlanta, GA

Responsible for bar, food and banquet service for the flagship French restaurant of the Intercontinental Hotel chain. Inventoried and maintained bar stock, trained new personnel and functioned as a back-up food server, handling overflow customers and supporting floor staff.

Bartender

1/2002 – 9/2007

Hyatt Regency

Atlanta, GA

Provided mixology services to diners in a busy convention hotel. Maintained safe and clean bar environment, inventoried and maintained bar, wine and beer stock. Assisted up to 10 serving staff at a dedicated service bar. Served patrons both local and international to ensure a pleasant hotel experience.