

**Resume of
Lance Nesbitt**

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Profile

A lifelong student of the culinary arts with a BA in Business Administration and valuable experience in the full range of corporate and private restaurant environments - bar, front of house, kitchen, banquets, start-ups — including managing staff and operations.

An exceptional server with a good work ethic and well-honed interpersonal skills; develop respectful relationships with co-workers, staff and clients and go the extra mile to facilitate teamwork. Adept at maintaining calm and poise when responding to overly-demanding situations.

Statement

I am a dedicated hospitality professional with a solid understanding of the differences between service and hospitality.

- Attentive to detail and presentation criteria.
- Knowledge of cultures, food, wine, spirits, pairings, and sales.
- Empathetic and intuitive understanding of the guests' needs.

Related Work History

Server, Aveline; San Francisco, CA — March 2014 to December 2014

Hired full time and on the opening staff of this modern California restaurant located in the Warwick International Hotel. Created wine manual and was greatly immersed in their unique and innovative wine program. Personally received positive reviews and name recognition on consumer review sites.

Manager, Server & Maitre d', Lalime's; Berkeley, CA — April 2011 to February 2013

I worked at this neighborhood restaurant that is celebrating its' 30th anniversary this year. This was a unique position and allowed me great interaction with established and new clientele. I was working as host and manager 2 to 4 times a week with a dedicated 5 night schedule.

Server, Bartender & Maitre d', Bellanico Restaurant & Wine Bar; Oakland, CA — October 2009 to April 2011

Full - time employment at this Italian neighborhood restaurant. They have an eclectic and ever changing wine list and use seasonal, local and sustainable foods.

Server, Bartender & Maitre d', Acquacotta; Alameda, CA — April 2008 to September 2009

I worked at this rustic Italian restaurant from this Oliveto and Prima alumni. Personally received positive reviews on the floor. They had an all Italian wine list and full bar.

Server, Bartender & Maitre d', Annie's Bistro & Wine Bar; San Francisco, CA — January 2008 to June 2008

Worked at this Pacific Heights French restaurant. Responsible for weekend brunch service.

Server, Garibaldi's; Oakland, CA — June 2006 to November 2007

Full time employment at this regulars' fine dining establishment. Highly respected with an extensive wine list and banquet facilities. Established excellent guest satisfaction and repeat winner of wine sales award.

Server, Wine Bar Host & Banquets, Stanford Inn & Resort, Mendocino, CA - 2001 to 2002

Food and drink presentation at the Ravens fine dining vegetarian restaurant.

Server & Banquets, Hyatt Regency, Kauai, HI -1999 to 01'

Employed full time at the Illima Terrace and assisted several other outlets at the resort in different capacities.

Education

Wine Fundamentals I & II, International Sommelier Guild; San Francisco City College, 2007

Western Michigan University, Kalamazoo, MI — B.B.A. (Finance), 1999