

jason savisaar

Profile

Food and beverage professional with over 20 years experience. Strong work ethic. The ability to build and maintain lasting client relations. Strong communication and leadership skills. Dedicated team player.

Experience

Manager, Five Crowns Restaurant / Side Door Gastropub Corona Del Mar Ca. 08/12 - 09/13
Managed Two restaurants in one location. One fine dining landmark restaurant and adjoining Gastropub. Responsible for inventory management, hiring and training staff, maintaining beverage programs, guest relations and POS system management.

www.thefivecrowns.com

Manager, Fleming's Prime Steak House And Wine Bar, Newport Beach, Ca. 08/08 - 05/09
Managed floor operations. Trained and managed staff. Maintained standards, cost and quality control. Scheduling, opening and closing shifts, handling large amounts of cash.

www.flemingssteakhouse.com

Assistant GM, Murphy's, Prescott Az. 07/04 - 08/08
Hired, trained and motivated staff. Organized sales contests. Held staff meetings. Maintained accuracy in Micros data. Inventory, ordering and vendor relations. Managed cost controls, and quality assurance. Open and close duties. <https://www.facebook.com/MurphysRestaurant>

Server, 21 Oceanfront, Newport Beach, Ca. 06/03 - 08/04
Fine dining server. Wine sales and service. Provided unobtrusive service to high profile guests. www.21oceanfront.com

Lead Server, The Old House at The El Dorado Hotel, Santa Fe, NM 08/96 - 09/01
Responsible for maintaining standards of service for a Four-Star Four-Diamond destination resort featured on the Travel Channel and in Bon Appetit Magazine. Listed by Zagats Restaurant Survey as one of the best restaurants in the United states. Also responsible for maintaining clear communication channels between the back and front of the house. www.eldoradohotel.com

Manager, Ruby's Diner, Santa Barbara, Ca. 04/95 - 06/96
Floor manager duties including training, counseling, motivating staff. Open and close duties. Guest relations. www.rubys.com

Kitchen Manager, Dr. Insomnia's, Novato, Ca. 01/93 - 02/95
Managed all kitchen duties. Provided fresh daily, locally sourced fare, including homemade soups, quiches, lasagna, salads, and sandwiches. www.drinsomnia.com

Manager, Steamer Gold Landing Petaluma, Ca. 10/89 - 11/92

Manager, Bartender, Margaritaville, Newport Beach, Ca 06/89 - 09/92

Bartender, Studio Kafe, Santa Rosa, Ca. 05/87 - 04/89

Server, Sweetriver Saloon, Santa Rosa, Ca. 03/86 - 05/87

Education

Orange Coast College

Skills

Ability to be highly functional and effective in high stress situations. Strong POS operation skills, including Micros, Aloha, Micros, and Squirrel. Able to manage and motivate staff effectively. Certified food manager in Arizona and New Mexico

References and Contacts available upon request.