

***Sabrina Peterburs***

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***Roseville, Ca 95678***

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Bunz Sports Pub &Grub

November 2013 to present

Bartender /Food Server

I am currently employed at this sports bar restaurant as a bartender. My duties consist of opening procedure for the entire bar/restaurant. Rotating featured items as well as reports for the management on items that are selling. Working on creating the pubs new point of sale system.

The Place

January 2013 – April 2013

Barback

This was a bar/restaurant position and I acted as a barback/bartender and server at times. My duties included but were not limited to: Get ice for all the wells. Prepare fruit garnish trays .Make sure there are some backups. Restock the bar with beer, liquor, wine, glassware, juices, etc. Make sure that everything is at the bar and that there are enough backups for the shift. Check the draft beers to make sure they are working and that they are not empty. Change empty kegs. Empty trash cans and stock clean bar towels. Make sure that the bar is clean. Collect empty glasses from the bar and restaurant. Wash glassware. When washing glassware, used warm soapy water to wash, clean water to rinse and cold sanitizer to sanitize the glassware. Wipe the bar top constantly. Restock anything at the bar. Help the bartender on anything that she needed.

This was primarily a closing shift and my duties at close were as follows: Wash all the glassware. Restock beer, liquor, etc. Clean the bar, wipe down shelves and bottles. Place dirty towels in their appropriate location. Make sure that the beer cooler is clean, organized and restocked. Always "Close to Open." This means to leave everything ready for the next day.

Roseville Moose Lodge

April 2013 - Present

Meet and greet customers and take beverage orders from guests.

Mix ingredients, for instance; soda, sugar, bitters or fruit juice

Collect cash for beverages or drinks served and record sales.

Maintain record and control of bar stock and arrange supplies

Mix drinks, water and other components to get ready cocktails and other drinks

Clean glasses and additional utensils.

Serve beverages.

Place bottled merchandise and glasses to make a smart display.

Clean bar area and wash glassware.

Replace drink tanks as they are finished

Serve snacks to patrons seated at the bar.

Slice and pit fruit for garnishing drinks.

Close out cash drawer at end of shift and finalize report for bar manager.