

Mark Lowery

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Objective

To secure service-oriented position that utilizes knowledge of fine dining

Skills Summary

- Fine dining etiquette
- Service-oriented
- Sense of urgency
- Performs well under pressure
- Operates well in team dynamic
- Strong attention to detail
- Maintains constant professionalism

Professional Experience

Front of House Food Service

- Serve food selections to patrons at banquets & events
- Uncork wine & champagne
- Serve wine & hors d'oeuvres
- Load and serve trays to customers
- Stock bar with appropriate glasses for parties
- Promptly bus tables between courses and reset tables
- Ensure that bars contain all necessary inventory as bar back

Back of House Food Service

- Prepare variety of foods, such as meats, vegetables, & desserts
- Wash, peel, & cut various foods, such as fruits & vegetables
- Place high temperature food trays over food warmers for immediate service
- Cut garnishes

Employment History

Server	Party Staff	San Francisco, CA	10/13-12/13
Sub Contractor	Domicile Realty	San Francisco, CA	2011-2012
Banquet Server	Hilton Hotel	East Brunswick, NJ	1991-1992
Fine Dining Server	East Brunswick Chateau	East Brunswick, NJ	1990-1991

Education

Glass Blowing Apprenticeship	Molten Imagination	San Francisco
Illustration & Computer Animation Courses	Academy of Art	San Francisco