

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

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|--------------------|------------------------|--------------------|-------------|
| 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

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