

RAYMOND HERRING

1405 East Jackson Street
Long Beach, California 90805
562/450-7989
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BANQUET SERVER / FOOD SERVER BARTENDER

QUALIFICATIONS

- + Experienced hospitality-immersed banquet, special event, restaurant food service and bartender professional with significant experience at planning, structuring and organizing all aspects of modest-mid-week to high-volume-weekend wait-staff, bar and banquet / catered private event operations.
- + Superb interpersonal skills; practiced at optimizing sales and repeat-business rapport through development of strong, friendly, enthusiastic professional interactions.
- + Adept in all aspects of service relations, quick to learn all aspects and taste-values of new menu items and specialties; experienced at serving neighborhood patrons, business professionals, out-of-town visitors, banquet guests special event party-goers.
- + Dedicated to maintaining a clean dining room that adheres to all safety, legal and food-handling standards; continuously ensures complete set-up of wait-staff stations and dining room tables both prior to service and at the end of shift.
- + *Bartending Skills*—Maintains solid knowledge of brand similarities, differences and the handling of a wide variety of liquors, champagnes, cordials, cognacs, brandies, import / domestic wines and beers (ontap / draft, bottled), mixing ingredients (sodas, waters, liqueurs, bitters, fruit garnishes) and bar snacks (nuts, chips, pretzels, appetizers); has acquired special familiarity with the preparation of over 200 of popular, fancy, exotic and holiday drinks, from straight shots and shooters (Whiskey, Tequila, Vodka, Rum, Gin, Pink Ladies, Kamikazes, Chocolate Cake) to mixed drinks and special cocktails (Martinis, Margaritas, Mai Tais, Long Island Tea, Tokyo Iced Tea, Cape Cod, Washington Apple.)
- + *Computer Skills*—MACINTOSH PC's with MAC OSX operating system; Internet research / navigation (Website search, access, information exchange); MICROS (food and beverage ordering / management system) and ALOHA (restaurant point-of-sale ordering software).

EXPERIENCE

November 2013 to Present
FOUR SEASONS HOTEL
Beverly Hills, California
+ **Banquet Server—On-Call**

November 2011 to Present
TERRANEA RESORT
Rancho Palos Verdes, California
+ **Banquet Server—On-Call**

October 2008 to May 2009
May 2009 to November 2011
PARTY STAFF
Los Angeles, California
+ **Food Server / Bartender**

October 2008 to May 2009
SMALL POTATOES
San Francisco, California
+ **Food Server / Bartender**

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EXPERIENCE (Continued)

January 2008 to October 2008

BUTTERFLY

San Francisco, California

+ **Food Server / Bartender**

July 2004 to January 2008

KULETO'S

San Francisco, California

+ **Food Server / Banquet Server**

February 2002 to July 2004

DAILY GRILL

San Francisco, California

+ **Food Server**

EDUCATION

CYPRESS COLLEGE

Cypress, California

+ **Undergraduate Study—General Education (May 1994)**

SPECIALIZED TRAINING

KULETO'S

San Francisco, California

+ **Specialized Training in Wine, Beer and Spirits Taste and Quality**

CERTIFICATIONS

PBSA INC.

Cincinnati, Ohio

+ **Training in Intervention Procedures by Servers (TIPS) Alcohol Training**

AMERICAN NATIONAL STANDARDS INSTITUTE

Washington, DC

+ **California Food Handler Certificate of Training**

REFERENCES

Available upon request.