



# Carlos Alberto Mayer

Home: 415-684-3725: maycar@mail.sfsu.edu

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Highly experienced, professional café and catering Bar/Waiter. The ability to handle a high volume of guest, in a fast- paced environment, with minimum supervision, while maintaining an emphasis on the highest quality of customer service. Excellent listening skills and oral communications. Comfortable interacting with all levels of guest special needs. Excellent problem solving and negotiating skills. Able to make decisions independently and quickly to ensure the finest quality of event and guest customer service.

## Highlights

The ability to service and accommodate guest shows the capability to work in a fast paced environment. Team player that helped where needed with busing and resetting tables in between seating/hosting as there was a continuous line waiting to eat at this establishment.

Able to communicate in both Spanish and French.

Willing to go above and beyond regardless of the task at hand to become a member of a company that works simultaneously together as a team to keep the company running smoothly, the guests happy and the owners at ease meeting their revenue goals and mission.

**Venues worked in The San Francisco Bay Area** - The Metreon San Francisco, City Hall San Francisco, The San Francisco War Memorial and Performing Arts Center, The San Francisco Symphony Hall The Wattis Room, The SF JAZZ Center, Hornblower Dinner cruises, The San Francisco Ferry Building, The James R. Herman Cruise Terminal at Pier 27, The Exploratorium at Pier 15, The California Academy of Sciences, The Fine Arts Museums of San Francisco The de Young and The Legion of Honor, Pixar Emeryville, Stanford University, Bimbo's 365 Club, Pier 70, The Regency Center, Terra Gallery, 555 California St Office-Penthouse Floor.

**Venues worked in The Wine Country** – The Kunde Family Winery, The Viansa Wine Estates, The Saint Francis Winery & Vineyards, Hiller Ranch, The Do Family Residence, The Dixon and McKenna Private Estate, The Durham Ranch, The Jacuzzi Family Vineyards.

## **Experience**

### **Foxtail Catering & Events-Fine Dinning Server-San Francisco CA**

2014-2015

Alisha Dixon, Staffing Manager-415-872-7034

### **Global Gourmet Catering- Fine Dining Sever –San Francisco CA**

2014- 2015 Kathy Moran Staffing Manger- 515-684-3056

**Paula LeDuc Fine Catering- Bar/Waiter- Emeryville CA** 2014-2015 Winn Burda, Director of Training and Development- 510-229-5440

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### **De Young Museum Café, Mc Calls Event Catering Company**

**Server/Cashier/Host/Barista- San Francisco CA** 2013-2014 Murray Gil, manager - 415-750-3579

**i Ricchi 1220 19<sup>th</sup> Washington DC Host** 2013 Richard Stewart, GM -212-835-0459

### **Blue Heaven - Key West, FL Host**

2012 - 2013 Joan- GM 305-296-8666

### **Small Chef at Large - Key West, FL Server /Kitchen Assistant** 2012 - 2013

Jennifer Cornell -Chef Owner- 305-294-1943

### **Park Ave Catering - Sonoma, CA Server**

2011 - 2012

Bruce Riezenman –Chef Owner 707-793-9645

### **An Affair to Remember - San Rafael, CA Server**

2008 – 2011

Marcus- Owner 415-459-6505

**The Royal Argosy, Argosy Cruises - Seattle, WA Server and Shipmate** June 2004 to December 2006 206-622-8687

**Education -Bachelor of Arts: Cinema, 2012 San Francisco State University - San Francisco, CA.** Currently enrolled in the MFA-MA at **San Francisco Art Institute**