

Vincent J. Olivier

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10/18/1985 US citizen

OBJECTIVE

To obtain a position as a bartender or server in your establishment for a long period of time.

BACKGROUND

Over 9 years of experience in the Customer Service industry, in both front and back of the house operations.

QUALIFICATIONS

- 1 1/2 years experience on a private 120' lazara (Valerina), as the private chef.
- Over 2 years combined management experience both front and back of house.
- 4 years experience as a Chef, both private and public
- 6 years experience as a server/bartender/trainer
- 1 ½ years as a corporate trainer, recruiter and bidder for a preservation company, this was a travel position.

PROFESSIONAL EXPERIENCE

Cucina Enoteca

May 2014 – Currant

Server. Sales within top 5 in the building, and top 3 in Wine sales, both retail wine and in house sales.

Malio's Prime Steak House**March 2013 – March 2014**

Server/Bartender/Expo

Fire Bar and Grill**August 2012 – March 2013**

AGM/Bar Manager

I opened this bar from Day 1, hired as a bartender, with in the first week promoted to AGM and Bar Manager. Managed the bar for 7 months till the owners moved in and cleaned house, all front and back of house management to run it on their own. Sales dropped 30% once they did that.

J. Alexanders**December 2011 – July 2012**

Server/Bartender. I left for the management opportunity of Fire Bar and grill.

PrimeStar Field Services**July 2010 – November 2011**

Based out of Tampa Florida I was a Corporate Trainer/Recruiter for this Preservation company. Travelled to quite a few states expanding the company. The company down-sized and decided to go to webinar training and hiring and pulled us out of the field.

Blue Martini**April 2009 – June 2010**

Ft. Lauderdale beach

I was the Assistant Event Manager/coordinator at Blue Martini, Ft Lauderdale location, planning private parties, managing events, liquor orders and inventory, and performing day to day management duties.

Valerina**Jan 2008 -- March 2007**

120 foot luxury Lazara yacht.

Captain: Robert Levine.

Private Chef. Prepared meals for both staff, and yacht owner's family and guests.

Japanese Village Steakhouse

March 2006 – Dec 2007

Las Olas blvd, Ft. Lauderdale

Hibachi Chef

Grand Lux Café

Jan 2004 – Feb 2006

Sawgrass Mills mall, Plantation

Bartender/Server/Traveling Server Trainer

EDUCATION

Collegiate School (high school)

260 West 78th Street, NYC, NY

Art Institute (Culinary)

Ft. Lauderdale, Florida 33301

REFERENCES

1. Vincent Whatley

727-851-0802

General Manager, Grill Smith, S. Dale Mabry, Tampa

2. Adam Gerrard

727-278-1516

Private events coordinator, St. Petersburg/Tampa

3. Jaquelyn Numbers

954 563 9077

Manager at Seasons 52 WPB