

SARRINA STAUB

OBJECTIVE I am currently looking for a bartending or service position with an ambitious and rewarding business that offers excellent opportunities for development.

SKILLS & ABILITIES I am a bright, talented and hardworking individual. I have a friendly personality and the ability to work as part of a team. I possess excellent communication skills and the ability to ensure that all customer expectations are met during the bar experience. I have the ability to make cocktails and beverages to the required standards and to ensure the bar area is always clean and organized.

EXPERIENCE **TERRA GALLERY EVENT VENUE - SAN FRANCISCO, CA**

10/16/2014-Present

Terra Gallery is an art gallery that also serves as an event venue. I am apart of their permanent bartending staff. I tend a full bar and the nature of the events range from wedding formal to concert casual. We build the bar from the ground up and take down the bar completely after each event.

BETTER BEVERAGE CATERING COMPANY (BBC) - SAN FRANCISCO, CA

10/14/2014-Present

I bartend for various events, some formal and some casual. I work as part of a team in getting the bar set up, serving customers and clients and breaking down the bar. The nature of the events range from tending a beer and wine bar only to a full bar.

VIENI VIENI'S LUCKY SPOT - SAN FRANCISCO, CA

07/07/2014 -08/01/2014 (Internship)

I bartended every Sunday, Wednesday and Thursday at a bar in North Beach. I mix and serve cocktails, beer and wine. Hands on experience in serving customers by anticipating their needs. Conversant with managing cash and credit card transactions.

SAN FRANCISCO HOSTELING INTERNATIONAL DOWNTOWN

09/15/2008-07/10/2009

Front Desk Clerk / Night Auditor. I checked guests in and out of the hostel. I provided excellent customer services and made sure the guests expectation were met. During the night shift I counted profits for the day and created a report for management, managed the online reservation system and made sure there were no double bookings.

THE JAMAICA HOUSE - SACRAMENTO

2002

Food service, beer and wine bar and customer service.

EDUCATION **SAN FRANCISCO BARTENDING ACADEMY**

06/20/2014

I was trained in every aspect of bar service including the following: discerning the different types of glassware, how to use bar tools, cut garnishes, pour a perfect shot, customer service, bar etiquette, bar maintenance and bar safety training. I learned how to make the industry's most popular cocktails. Vodka history, taste, and mix. Gin; history, taste, and mix. Rum; history, taste, and mix. How to taste, how to serve, and how to mix. Tequila; History, taste, and mix. Whiskey; History, taste, and mix.

SAN FRANCISCO STATE UNIVERSITY

Presently working on a B.A. in Psychology

FRESNO CITY COLLEGE

Associates in Art

TRAINING **BASIC BAR - SAN FRANCISCO, CA**

06/22/2014-Present

The Basic Bar in San Francisco, CA opens it's doors every Monday night to students to give them the opportunity to train in a high volume atmosphere. This opportunity has allowed me to gain valuable experience in the bar environment, obtain additional customer service skills, learn and serve new drinks on a weekly basis. I have also learned to prioritize service under stressful situations and to deal with difficult customers.

REFERENCES Available upon request
