

Ernie Leyva

Los Angeles, CA

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WORK EXPERIENCE

Bartender/Caterer

Patina Restaurant Group - Los Angeles, CA - November 2010 to November 2014

Responsibilities

Cash handling. Liquor ordering. Inventory. Presented food via safe food-handling practices at various types of events. Set up and stocked banquet bars with necessary supplies.

Accomplishments

Gained the confidence of the sales team through hard work and experience; end result being consistently offered high-profile events. Hired on a semi-permanent basis to be a main bartender at the Music Center, located in Downtown LA.

Skills Used

Utilized expansive wine experience to increase revenue. Knowledge of cuisine, as well as cocktail recipes, were consistently called upon.

Server

Le Petit Cafe - Santa Monica, CA - February 2008 to November 2010

Responsibilities

Consulted daily with management and the chef on daily featured items, i.e. entrees and desserts, as well as which wines were to be served with the aforementioned fare. Created espresso drinks (cappuccinos, lattes, etcetera) to order. Plated freshly-baked desserts. Cash handling.

Accomplishments

Rewarded by being regularly scheduled for the more high-volume work shifts. Cultivated repeat customers using superior hospitality skills.

Skills Used

Upselling. Table service. Wine, aperitif, digestif, and cuisine knowledge.

Bartender/Server/Banquet Server

Maggiano's Little Italy Restaurant - Los Angeles, CA - November 2005 to January 2008

Responsibilities

Served in buffet, tray-passing, and family-style banquet parties. When assigned to bartend, would prepare the bar (mixers stocked, fruits and garnishments freshly cut, etcetera) in a timely fashion. Cash handling.

Accomplishments

Hired as Server, then promoted to Bartender; ended my tenure with the restaurant as part of the elite Banquet Events Staff.

Skills Used