

Joseph Smallwood

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OBJECTIVE

To obtain a position as a bartender.

SUMMARY OF QUALIFICATIONS

- Certified Food Safety Manager
- Certified TIPS Food Service Worker
- Certified TAM
- Graduate of Professional Bartending School
- Wine and Spirit Education Trust Level 2 Wine Steward

EDUCATION

Howard University, Washington D.C.

2011

Bachelor of Arts in **History**

EXPERIENCE

Everet and Jones Restaurant, Oakland, CA

2014 - Present

Lead Bartender

- Create craft cocktails for guests
- Develop happy hour specials to increase revenue
- Food safety cordinator for the FOH

Mua Restaurant, Oakland, CA

2014

Waitstaff/Barback

- Delivered food and beverage to customers
- Restocked bar with beer and wine
- Maintained sanitation standards for the bar area

Bond 45 Restaurant, National Harbor, MD

2013 -2014

Wait Staff/Bartender

- Developed upscale envirnoment for guests
- Mastery of menu and wine list
- Expertise in banquet assmeble

Fish Market Restaurant, Clinton, MD

2011- 2013

Bartender/Wait Staff

- Delivered food and beverage to guests
- Maintained strict sanitation standards
- Demonstrated impeccable customer service

Sunrise Catering, Greenbelt, MD

2011-2014

Bartender/Wait Staff

- Assisted with Banquet assembly
- Inventoried Bar supplies
- Distributed food and beverages to customers

Harris Teeter, Norfolk, VA

2010- 2011

Assistant Fresh Food Manager

- Managed a deli and full service café with sales of \$60,000 weekly
- Inventoried and ordered food products

Farm Fresh, Norfolk, VA

2006- 2009

Deli Manager

- Supervised a full service deli with sales of \$25,000 weekly
- Maintained receiving records for food vendor transactions
- Trained staff on food safety

LA GALLERIA RESTAURANT, Norfolk, VA

2006-2009

Sales/ Wait Staff

- Distributed food and beverage to guests in a fast paced environment
- Assisted in planning large events

MAHI MAH'S RESTAURANT, Virginia Beach, VA

2006-2007

Sales/Wait Staff

- Distributed food and beverages
- Maintained an upscale environment for guests

UNITED STATES NAVY

1998-2002

Second Class Petty Officer Mess Specialist

- Developed menu plan for military personnel
- Supervised a kitchen staff of 50 sailors
- Maintained a food sanitation program

References Available Upon Request