



Aaron Ransom

661-713-7703 ransomaaron@yahoo.com Santa Clarita, CA 91350

Profile

Self-starter willing to take initiative. Highly organized with attention to detail. Ability to prioritize work and multitask in a high-stress environment. Interpersonal communication and customer service skills. Team oriented. Project Management skills. Not afraid to ask for help.

Experience

ASSISTANT GM, COCINA CONDESA, STUDIO CITY, CA – 2015-PRESENT

Identify and delegate responsibilities to shift leaders and staff to ensure objectives are met and excellent service is consistently achieved. Effectively manage the restaurant in the absence of the General Manager. Manage operations with passion, integrity, and knowledge while promoting the culture and values of the Silo.

BARTENDER, BLUE CAFE, TARZANA, CA – 2013-2015

Seat guests and/or rearrange décor to accommodate guest seating. Build cocktails and serve beer and wine. Serve food, spirits, wine, and hookah. Stock bar with liquor, beer, ice, glassware, and garnishes. Bus bar and dining tables. Wash glassware as needed. Maintain inventory list

BANQUET SERVER, SENS RESTAURANT, SAN FRANCISCO, CA – 2010-2013

Serve high volume number of tables. Serve in loud high stress environment. Bartend and bar-back large quantity cocktail receptions. Ran food for entire restaurant. Serve small and large scale cocktail receptions. Attend mandatory weekly wine classes. Regularly tested on bar and food menus

Education

San Francisco State University, San Francisco, CA – Bachelor's Degree 2012

Skills

Cost Accounting, Decision Making, Process Improvement, Strategic Planning, Verbal Communication, Customer Focus, Management Proficiency, Managing Profitability, Quality Focus

References

Available upon request

