

# George Washington Bateman

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Dear Sir/Madam,

I am writing in regards to an opportunity to join your establishment as a bartender and/or server. Included is my résumé with credentials and experience. I hope to expand my experience and further excel as an employee with your company that can give your restaurant unconditional satisfaction through my schooling and experience from previous employers.

My serving experience ranges from pub style service to upscale dining service, and at a few establishments I've also bartended, bar backed and bussed. I've also done banquet service for various employers and still do from time to time. I am a fast learner with a penchant to pick up very quickly. I am familiar with and can navigate easily through MICROS, Aldelo, and Aloha operating systems.

I have served in restaurants and bars for about 10 years, and am seasoned in the inter-workings of the restaurant/bar industry. I'm adaptive, efficient and meticulous. Thank you for your consideration and I look forward to hearing from you soon.

Sincerely,

George W Bateman

## QUALIFICATIONS PROFILE

- 10+ years experience serving in restaurants
  - 1+ years experience bartending
  - Educated and certified in bartending and mixology through **Mixology Wine Institute**
  - **Servsafe** certified (PA), **LEAD** certified and possess a **Food Handler Card** for San Diego
  - Educated on craft beer, wine, and food pairing
  - Educated at Temple University (2009-2012) – Biology Major
  - Educated at Community College of Philadelphia – obtained AA in Communication Arts
  - Proficient in MICROS, Aldelo, and Aloha POS
  - Proficient with Windows and Mac OSX systems and use both frequently
  - CPR Trained and certified
  - English: Fluent, Spanish: Proficient
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- February of 2010 through April of 2013 - lapse of relevant work experience was due to being employed with **Parkway Clinical Laboratories** as a courier full time (delivering and receiving specimens from health clinics via assigned routes with a personal vehicle), being employed with **City Paper** as a morning and weekend courier with routes throughout the city, working with **Penntext** as an independent contractor, travelling to various states and purchasing textbooks from students at college and university sites, and attending **Temple University** full time.
  - March through June of 2015 I was employed for a messenger service in Orange, CA which involved delivery and extensive driving, and provided excellent knowledge of the surrounding areas.

## PROFESSIONAL EXPERIENCE

### As a Bartender

- **Crab Hut** – Mira Mesa, CA (3/16 – 7/16)
- **Royalty Events Staffing** – San Diego, CA (7/15 – 12/15)
- **Dave and Buster's** – Philadelphia, PA (10/14 – 3/15)
- **Harbor Pub and Grill** – Stone Harbor, NJ (05/09 – 09/09)

### As a Server

- **Special Events Staffing**– Pasadena, CA (3/15 – 12/15)
  - **Spiggetta's Italian Seafood Trattoria** – Stone Harbor, NJ (05/13 – 12/13, 4/14 – 8/14)
  - **National Mechanics** – Philadelphia, PA (01/14 – 07/14)
  - **Golden Inn Restaurant** – Avalon, NJ (05/07 – 09/07, 05/09 – 09/09)
  - **Ruby Tuesday's Restaurant** – Bensalem, PA (01/09– 05/09)
  - **Café Tu Tu Tango** – Orange, CA (10/07 – 01/09)
  - **Henny's Seafood Restaurant** – Stone Harbor, NJ (*Every summer from 2003 to 2007*)
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- Changed kegs and soda machines, restocked bars, took inventory, and served specialty cocktails and customer requests.
  - Significantly increased guest check averages by promoting appetizers, specialty items, wine selections, and specialty cocktails.
  - Recognized as a lead server with responsibility for overseeing opening / closing operations and coaching and mentoring new servers regarding menu items, company policies and procedures.
  - Frequently assisted coworkers during rush periods to continue teamwork while providing exceptional service and guest dining experience.
  - Opened wine, champagne, and sparkling wine frequently and served to guests.
  - Frequently took additional shifts as expeditor and food runner to help staff.
  - Worked "on the fly;" as a staffed employee set up and broke down various events while providing excellent service to guests and working in a team

## REFERENCES

- **Miguel Rivera**— Bartender at Crab Hut (224.600.0244)
- **Tommy Weilbacher**— Bartender at Crab Hut (484.410.1181)
- **Donna Dempster** — coworker at Golden Inn (609.233.8664)
- **Jeff Craig** — coworker at Spiaggetta's (267.441.8587)