

Emily Binder

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www.emilybinderart.com

Education

BA in Business Management Economics at University of California, Santa Cruz
BA in Fine Arts at University of California, Santa Cruz
Studied at L'Institut d'études politiques in Lyon, France
Have attended several espresso, wine, sake and liquor tastings / trainings

Skills

ServSafe Food Handling, ServSafe Alcohol and ABC certified
Fluent in French
Aloha, OpenTable & other POS

Experience

Line Cook, Pastry Chef, Barista

River Café

Santa Cruz, CA. 2014 - 2015

Line, prep and pastry chef, barista, wrote weekly schedule and organized staff meetings

Prep and pastry chef

Blizz

Los Angeles, CA. 2010 - 2011

Baking, food prep, sales

Server

Kaito Sushi and Ramen

Capitola, CA. 2014 - 2015

Knowledge of Japanese cuisine, register use and closing procedures, involved in writing weekly schedule, trained other employees

The Spot Hookah Bar and Restaurant

Encino, CA. 2010 - 2013

Customer service, tended hookah, worked with POS Aloha, high volume serving

Baker

Flour & Co.

San Francisco, CA. 2016

Baking muffins, cookies, biscuits, frosting cakes, general prep and production

Catering

- Daniel Ripley
- Paula LeDuc
- Flour & Co.
- Monarch
- 111 Minna Gallery
- Roka Akor
- 1015 Folsom

Barista

111 Minna Gallery

San Francisco, CA. 2016

River Café

Santa Cruz, CA. 2014 - 2015

Production Assistant

Donnelly Chocolates

Santa Cruz, CA. 2011 - 2014

Customer service, packaging, wrapping and helping with chocolate creation

Bartender

1015 Folsom

San Francisco, CA. 2015 - 2016

Bartending at live music events, cocktail serving

F8

San Francisco, CA. 2015 - 2016

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You have successfully completed the ServSafe Alcohol® Responsible Alcohol Service Training and Certification Program. This is your official ServSafe Alcohol Certification Card and provides confirmation that you have studied, and are knowledgeable about, how to serve alcohol responsibly.

There is a lot of information in this program, and it is important that you understand it. This card is your proof of completion. It is your responsibility to keep this card safe and to use it as a reminder to always serve alcohol responsibly. The National Restaurant Association (NRA) is committed to providing the highest quality training and certification programs to the restaurant industry. We are proud to offer this program to you, and we hope you will find it helpful in your daily work. Please contact us if you have any questions or need more information. We are here to help you succeed.

ServSafe
National Restaurant Association

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ServSafe Alcohol® CERTIFICATE

EMILY BINDER
NAME _____
01/26/2015
DATE OF EXAMINATION _____
Card expires three years from the date of examination. Local laws apply.

QR Code

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Sharon Brown
President, National Restaurant Association Educational Foundation

This certificate confirms completion of the ServSafe Alcohol® responsible alcohol service program.

ServSafe.com

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NATIONAL
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ASSOCIATION

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