

Phone: 720-443-7930  
E-mail: xchaylax@gmail.com

# Chayla J. Caires

## Professional Experience

### **Fixture Kitchen and Social Lounge**

Server

October 2015-Current

A new american concept serving fresh and daring takes on southern staples, the finest craft cocktails and local beer trends in the heart of Fort Worth's established Near Southside neighborhood in the Magnolia Arts District.

### **Barley & Board**

Server

June 2015-January 2016

The first brew pub in the Denton area serving new American cuisine. Owned and operated by a five star cast with the likes of the actor Jason Lee and Emo Hartman of Emo's Austin, TX. Located on the square, Barley and Board showcases the work of Chef Chad Kelly with fresh, seasonal and local ingredients. The draft line contains 36 American craft beers and a full bar that contains specialty cocktails and a carefully selected wine selection.

### **Oskar Blues Homemade Liquids and Solids**

Bartender

February 2011- February 2015

Busy, fast paced craft beer and craft cocktail establishment that requires extensive knowledge about the industry, the beer itself, and the makings and beginnings of each brewery that creates the beer. It is an ever changing and exciting position that requires continuous interest and education.

Note: I started as a server and was quickly moved into the bar. It is an honor as we have just been voted the 3<sup>rd</sup> best beer bar in Colorado, which is craft beer country.

### **Buffalo Wild Wings**

Bartender

April 2008-July 2015

Serve Safe Certified: Have participated in several alcohol awareness and service of alcohol procedural courses.

Demonstrated skills accommodating large private parties; credited with high degree of diplomacy resolving problems without sacrificing customer relations.

Excelled at all levels of bar service.

Corporate trainer: Acted as a liaison between management and new employees during training.

### **Sabor Latin Grill**

Server

October 2005-April 2008

Fine Dining Service; Sabor was the number one rated high end restaurant in South Kansas for several years in a row.

Responsible for learning in-depth about Chilean and Argentinean wines, and properly pairing them with menu items.

Knowledge of proper service standards

## **Education**

### **Tarrant County Community College**

2015-current

Major: Visual Arts

### **Front Range Community College**

Associates of Art-Undergraduate 2014- 2015

### **Butler Community College**

Associates of Art-Undergraduate 2006-2007

## **Professional References**

Cameron Cook - Current Supervisor -Fixture

Ph. (817) 708-2663

Jeremy Dean – Previous Supervisor- Barley and Board

Ph. (940) 566-3900

Cari Price-Cook – Previous Supervisor- Oskar Blues

Ph. (303) 903-4045

John Leiker – Previous Supervisor- Oskar Blues

Ph. (303) 815-3902

John Mannion – Previous Supervisor- Buffalo Wild Wings

Ph. (817) 455-8501

Charlotte Bohm- Previous Supervisor-Oskar Blues

Ph. (720) 315-8420

## **Qualifications**

TABC

Texas Food Handlers Certification

Aloha

TouchBistro

Micros  
Microsoft Office