

85 Henry St. #9
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Jasmine Blocker

Skills

- > Host/Reservationist, Food runner, Bartending Wine, Beer, Coffee and Tea Specialist, FOH
- > Management, Catering Marketing/ Social Media/ Server, Food Runner, Barback, Cash handling,
- > Keyholder, POS: Micros, Aloha, OpenTable, Back Office Management
- > Knowledge of French, Japanese, Burmese, Californian, Italian, Eastern European Cuisines & wine

Experience

- > **Server | Mission Oyster Bar**
San Francisco, CA | 2014-2016
Server in high-volume family owned restaurant. Open/close responsibilities. Assisting customers in selection of fresh oyster selection. Coordinates with kitchen staff to ensure timely, accurate order preparation. Methodically checks-in with guest tables and promptly fulfills additional requests.
- > **Line Cook, FOH | Burma Bear**
San Francisco, CA | 2015
Prep, line and FOH for small pop-up establishment. Managed opening, closing, and online/ retail sales for food kits.
- > **Catering/Marketing Operations/ FOH | Old World Food Truck**
San Francisco, CA | 2014
Managed catering and private event contracts and operations for small business specializing in Jewish and Eastern European food. Additionally, overseeing marketing and social media efforts, while maintaining a FOH presence on the truck & private catering events.
- > **Server, Food Runner, Catering | Market & Rye**
San Francisco, CA | 2012-2013
Ambassador to growing Food Start-up under celebrity chef Ryan Scott for or both Market & Rye locations Opening and closing duties, food runner, cashier. Lead catering server for high profile events.
- > **Shift Manager | Peets**
San Francisco, CA | 2006-2009
Managed staff, inventory orders, processed timecards, scheduled staff, handled large cash volume, bank deposits, opening and closing duties.
- > **Server, Barback, Host, | Yoshi's**
San Francisco, CA | 2007-2008
Hostess/Reservationist/Server managing & mapping of 160 seat dining room via OpenTable. Managing flow and traffic of two story lounge, formal dining room and 300 seat jazz club. Extensive knowledge of Japanese food, spirits and wine. Barback duties when busy.
- > **Server, Host, Reservationist, | Town Hall**
San Francisco, CA | 2006-2009
Fielding large volume of reservations via Open Table. Management of office, daily menus, Seating of formal dining room. Preparation of gift certificates, and light office work as needed.
- > **Shift Manager | Starbucks**
Seattle, WA | San Francisco, CA | 2004-2008
Coffee & Tea Specialist. Provided excellent customer service. Managed staff on shift for various stores in district, scheduled staff, bank deposits, opening and closing duties.
- > **Server, Host, Barback | Ponzu**
San Francisco, CA | 2007-2008
Cocktail server & Host. Knowledge of general cocktails and drinks. Pan Asian cuisine. Served in formal & private dining rooms, food running/bussing.

Education

University of San Francisco | San Francisco, CA
Bachelor of Arts - Politics | Minor: International Relations

2007