

VICKY CARTER
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Profile **A professional, experienced and successful bartender /server across a broad spectrum of International establishments utilising a range of interpersonal skills delivering the service expectations of both management & customers and increasing customer loyalty. Experience as a Server in fine dining establishment.**

Skills

- Proven unique range of excellent interpersonal skills thereby ensuring customer satisfaction.
- Proven team worker who supports and mentors colleagues.
- Ability to develop excellent personal and business networks.
- Computer literate with an advanced knowledge in Microsoft Excel, Word, Power Point, Internet.

Achievements

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| • Microcomputers Certificate | 2004-2006 City College, S F |
| • Administrative Assistant Certificate | 2007 City College, S F |
| • Office Support Clerical Certificate | 2007 City College, S F |
| • CPR Certified | 2005 Gold's Gym, S F |
| • Basic Computer Skills Certificate | 1995 Manchester Academy, England |
| • Diploma in Marketing and Retail | 1991 Manchester Academy, England |

Career to date

Taste Catering

Bartender and Server throughout the bay area. Napa Winery's.
All events, hosted and weddings.

2014 to date

Mediterranean Adventure

Working in various locations and establishments throughout the region and for the last 18 months in Cyprus.
Temporary bar tender and food service roles.

2011 to date

CIP & Carachi Entertainment San Francisco

Bar tender in 3 establishments owned by the Company, namely
Underground, Cip Lounge SOMA and **Pound SF** Cargo Way.

2005-2011

Paula Le Duc Emeryville.

Bar tender & food server in this Fine dining and catering establishment.

2009-2011

My Place, Folsom St, San Francisco,

Bartender and bar back. Serving from a full service bar.

2001-2004

7-11 Club. San Francisco 711 Market Street

1999-2002

Bar manager responsible Accounts, inventory and hiring personnel. Supported staff in serving draft beers, wines and mixed drinks.

Buda Bistro, Beldon Alley, San Francisco,

2001-2002

Upscale restaurant, serving wait staff and customers. Full liquor bar.



Personal.

An extremely private person who keeps a clear distinction between work and personal life. For relaxation and maintaining an excellent level of health attends regular gym sessions. Crash out time involves listening to hard rock music.

References

Ron Hennis	Eagle Tavern Bar Manager	415 572-7620
Cip Cipriano	Q Bar Owner Castro Street	415 595-5321
Jim Johnson	Professional Design Artist	650 241 4501
Steve Hoffman	Bar Manager and personal reference	415 939-3701
Heinz Buse	7-11 Club Owner	415 776-4448

DNA.

BARTENDER

NIGHTCLUB/LIVE MUSIC VENUE 9/3/16 - present
375 11TH ST SAN FRANCISCO