

Jared Sjoblom

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OBJECTIVE

To experience employment in a position where I am given an opportunity to utilize my strong work ethics and gain new knowledge in my craft.

EXPERIENCE

Butcher's Union, Grand Rapids, MI — Server

February 2017 - February 2018

Creating a welcoming and professional atmosphere for all guests, maintaining a working knowledge of 200+ rotating inventory of whiskeys, representing a farm-to-table scratch kitchen while adapting to guest requests and nuances service to ensure the best possible dining experience.. Establishing a constant approachable, friendly and professional demeanor while focusing on personalized service.

Luna, Grand Rapids, MI — Bartender/MOD

November 2015 - January 2017

Responsible for maintaining a comprehensive and conversational knowledge of a revolving menu, both dinner and cocktail, as well as an extensive selection of boutique tequilas and mezcals. Keeping a fresh inventory of freshly squeezed citrus and other infusions and syrups. This restaurant is located right downtown and stays busy open to close. All products are expected to be delivered quickly and consistently, I take a lot of pride in my products and no matter how busy the shift, I always consider every detail. As MOD I act as the closing FOH manager, cashing out servers, ensuring the restaurant has been properly cleaned and stocked for the next day, handling item voids/discounts.

Big Jones, Chicago, IL — Bartender

December 2013 - April 2015

Required to keep a working and conversational knowledge of about 100 different bourbons as well as maintain an inventory of fresh, house-made ingredients varying from simple things like lime and lemon juice to house crafted liquors (i.e. orgeat, falernum, tinctures and various bitters). I worked as the restaurant's sole bartender, responsible for service bar as well as my own bar area for the upwards of 250-300 covers in a single shift. Extensive cocktail list and constantly evolving beverage program, myself and the bar manager were constantly tinkering with recipes and

QUALIFICATIONS

14 years of experience in food and beverage. 9 years of bartending experience.

Assistant Brewer experience at Fetch Brewery, Whitehall, MI.

Experience in wine/spirit buying/ordering/inventory.

Trained mixologist with extensive cocktail knowledge of history, recipes and execution.

Have redesigned several cocktail menus, wine menus and beer menus.

FOH management experience.

Very adaptable, enthusiastic and reliable worker.

Tarantino's, Chicago, IL — Bartender/FOH Manager

August 2011 - December 2013

Duties consisted of standard opening and closing including running reports, finalizing the day in POS, counting down the cash drawer, divvying server's tips and physically locking the door at the end of the night. As the bartender I also acted as the shift's MOD, handling customer complaints, voids, discounts, FOH scheduling conflicts, all cash transactions as well as mediating any friction between servers / any friction or communicational errors between FOH and BOH. I was also responsible for inventory, spirit/beer orders and did the wine buying via distributors to help build our wine and liquor menus. In this position I started as a food runner, which led to serving then ultimately bartending. It was a position at required an open and frequent line of communication with the owner and high level of trust. I also had the opportunity to overhaul the restaurant's cocktail program and created a list of house-crafted cocktails.

Professional References

Andrea Hernandez, Assistant Manager, Butcher's Union -
(574) 850-9777

Maxine Gardner, Shift Manager Butcher's Union - (269) 408-6024

Andrew Shay - Bar Manager, Big Jones (312) 805-7182

Kat Kuda - Manager, Tarantino's(847) 337-3216