

Juliana C Eckel
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Employment Experience

Torishin

Manhattan, NY

Server, Bartender, Maître d' September 2018- June 2019

- Handled beverage inventory, became conversant in sake and traditional Japanese food culture, learned Japanese
- Gained a strong sense of efficiency and multi-tasking: the bartending position encompassed being a hostess (answering the phone and showing guests to their seats),, server, and fully-functioning bartender

Aska

Williamsburg, NY

Backwaiter, October 2017-August 2018

References: Morgan Borchardt, (301) 873-3291; Veronica Rogov (949) 735-0879

- Developed a love for and working knowledge of natural wines and food preservation/cultivation; learned to work quietly and efficiently in an intimate and austere environment
- Gained a wealth of knowledge in Scandinavian cuisine, natural winemaking, and how to execute beautiful service

BKW by Brooklyn Winery

Crown Heights, NY

Line cook, July 2016-September 2017

- Oven: worked one of the busiest and hottest stations, learned efficiency of movement and to mindfully multi-task
- Garde Manger: mastered delicate, yet quick plating of desserts, salads; Self-reliant for prep

Bayou

Washington, DC

Hostess, September 2014- May 2015

- Facilitated customers, organized tables, booked reservations
- Managed OpenTable account

Madewell

Washington, DC

Sales Associate, January 2014- September 2014

- Promoted the growth of an expanding business
- Managed sales, stock, and online ordering

Education

Harborfields High School
Graduated 2010

George Washington University
Bachelor's Degree in English, Graduated Spring 2015