

## **AMANDA HORRIGAN**

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### **EXPERIENCE**

#### **Cervo's – New York, NY**

*Senior Server – May 2018 – present*

- New staff training and orientation
- Food and wine knowledge
- Floor service lead

#### **Prune – New York, NY**

*Senior Server – July 2016 – May 2018*

- Training new floor staff on company ethos and guest service expectations
- Food and wine knowledge
- Excellent guest rapport

#### **Uncle Boons – New York, NY**

*Senior Server – March 2016 to July 2016*

- Extensive menu and food preparation knowledge
- Food and wine knowledge
- Trained new floor staff on house protocol and service expectations

#### **Freemans – New York, NY**

*Hostess, Busser, Food Runner, and Server – August 2014 – March 2016*

- Trained new floor staff on steps of service
- Food and wine knowledge
- Experienced serving large events

#### **Diesel – New York, NY**

*Lead Visual Merchandiser – July 2010 to November 2014*

- Staff training and motivation

#### **JYP Entertainment – New York, NY**

*Stylist – June 2009 – July 2010*

### **EDUCATION**

#### **Parsons the New School for Design – New York, NY**

*Fashion Design – September 2005 to May 2009*

- Dean's List

#### **Borough of Manhattan Community College – New York, NY**

*Science for Health Professionals – August 2016 – present*

- Dean's List
- Honor's program
- Phi Theta Kappa
- National Society for Leadership and Success
- BMCC Achiever

### **SKILLS**

- Classic food, wine, and beverage service
- Excellent hospitality
- POS Systems (Aloha, Micros, Breadcrumb)
- Experience in a high-volume environment
- Conflict resolution
- Comfortable working in a team-based environment