

Marcus Anthony Henderson  
34 Turk Street #340  
San Francisco, CA 94102  
(415)410-6179  
Hendersonmarcus30@yahoo.com

### **REFERENCE SHEET**

#### **PROFESSIONAL REFERENCES**

Kenny Bachmann, Assistant Manager  
Lucky Strike Bowling/Restaurant  
200 King Street  
San Francisco, CA 94107  
(415) 400-8260

Kevin Halstead, Bar Manager  
Ruby Skye  
420 Mason Street  
San Francisco, CA 94103  
(415) 450-0522

Bryan Galope, Bar Manager  
Jillian's Billiards and Restaurant  
101 4<sup>th</sup> Street  
San Francisco, CA 94103  
(415) 369-6100

#### **PERSONAL REFERENCES**

Jackie Maurice Andrews  
454 34<sup>th</sup> Street #32  
Oakland, CA 94609  
(510) 706-0957

Ali Tahsini  
236 West Portal Avenue #834  
San Francisco, CA 94127  
(415) 307-6041

MARCUS A HENDERSON  
34 Turk Street #340 San Francisco, CA 94102  
(415) 410-6179 [hendersonmarcus30@yahoo.com](mailto:hendersonmarcus30@yahoo.com)

#### **OBJECTIVE**

To obtain a position as a Server in a reputable company with opportunities for advancement

#### **SUMMARY OF QUALIFICATIONS**

- Multi-task, team player, customer service skills
- Responsible, Reliable and strong inter-personal skills
- Competent in following detailed instructions
- Excellent communication and organizational skills
- Highly motivated, friendly, determined, creative, punctual and open minded
- Open availability for days, evenings, weekends and holiday shifts
- Food Handler Certified

4/2010-Current The Party Staff San Francisco, CA

#### **Server-Bartender**

- Maintained a friendly and approachable attitude towards guests and staff
- Assist with set-up of tables, linens and chairs for full service of catered events
- Provide excellent food and beverage service for catered events
- Kept clear and open communication between all staff members

8/2008-9/2009 Mimi's Café Hayward, CA

#### **Server**

- Maintain positive and professional attitude
- Consistently achieve sales goals
- Shown excellent interpersonal skills with the ability to build rapport and develop regular clientele
- Team player; noted for volunteering to work additional shifts/hrs when needed
- Ensure the patrons have an enjoyable dining experience

4/2006-7/2008 International House of Pancakes

#### **Server**

- Refill salt and pepper shakers, stock condiments, rolling silverware in napkins and vacuuming floor
- Remove plates and glasses from table
- Offer additional items to compliment meal(s)

#### **EDUCATION/TRAINING/CERTIFICATES**

Fairfield High school Fairfield, CA (graduated 6/1989)

ABC School of Bartending San Leandro, CA (6/2009)

United States Air Force Spangdahlem AB, GE & Holloman AFB, NM (2/1992-12/2000)

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## OBJECTIVE

To seek a Bartender position where excellent customer service and hospitality skills can be utilized to improve profitability

## SUMMARY OF QUALIFICATIONS

- Ability to work at an extremely fast pace while maintaining poise and grace
- Broad knowledge of cocktail preparation and the ability to mix complex drinks consistently
- Open availability for days, evenings, weekends and holiday shifts
- Food Handler's Certificate

4/2010-Present The Party Staff San Francisco, CA

### Bartender

- Clean and organize bar to Beverage Department standards
- Suggest premium spirits to guests for a better tasting cocktail
- Perform opening and closing side work according to standards to ensure that guests are served promptly and efficiently
- Complete set up of the bar to include ice, juices, glassware, fruit trays etc

8/2008-9/2009 Mimi's Café Hayward, CA

### Bartender-Server

- Knowledge of different liquor brands without hesitation
- Process credit/debit card transactions for bar purchases
- Effectively communicate with wait staff
- Responsible for day-to-day operation, maintenance and cleanliness of bar

11/2003-10/2005 Ruby Skye Nightclub San Francisco

### Bar back/Bartender

- Set up bar including all liquor, mixers, ice, garnish, glassware etc.
- Inventory unused liquor and beverages and ensure that all liquor is properly secured before, during and at close of shift
- Wipe down countertops, equipment, stools, chairs, tables and other areas as required
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## EDUCATION, TRAINING AND CERTIFICATES

Fairfield High school Fairfield, CA (graduated 6/1989)

ABC School of Bartending San Leandro, CA (4/2009)

National Holistic Institute Massage Therapy Program Emeryville, CA (1/1998-10/1998)

United States Air Force Spangdahlem AB, GE/Holloman AFB, NM (2/1992-12/2000)

CA Food Handler's Certification #1211070356 (expires 11/2015)