

Eduardo Gonzalez Grimaldo

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Versatile worker with years of experience in front of house service and hospitality, as well as kitchen preparations & procedures, with great skills in retail and salesmanship.

Skills and Certifications

- Bilingual (English, Spanish).
- Fine Dining & Craft Bar Experience.
- Retail Experience.
- Certified ServSafe Instructor and Registered ServSafe Examination Proctor (July 2018).
- TABC & Food Manager Certified.
- BarSmarts Spirit and Mixology Certified (Feb 2019).
- Adobe Multimedia Software User Certified & Microsoft Office Software User Certified (May 2014).

Work Experience

November 2018 - Currently

ARG Concepts, Oak Steak and Seafood, Dallas, TX- Head Bartender

- Prepare house syrups, maintain active barrel program and infusions. Work with management & kitchen on ordering spirits and bar necessities, wine & beer. Research & develop drinks for the seasonal menus and educate staff on the new items.
- Daily press fresh juices & cut garnishes, clean tools and bar area, wash all bar & wine glasses for service.
- Maintain a good knowledge on rotating and seasonal menu items to provide a full course service to guests at the bar.

August 2018 - November 2018

Corrientes 348, Dallas, TX- Server

- Collectively work with staff and management to ensure the best possible experience for guests enjoying fine argentinian asado, consisting of many prime cut selections of steak, lamb and seafood.
- Guide guests through cuts, appetizers, side dishes and beverage menus, suggesting with a great selection of wine and handcrafted cocktails.
- French serve every dish, from appetizers, salads and large family skillets.

July 2017- July 2018

The Syn Group, Social House and Don Chingon, Dallas, TX- Headwaiter

- Headwaiters were in charge of preparing the front of the house for the dinner shift, including listing and delegating running and closing sideworks, signing out other server's checkouts after looking over their section, rolled silverware and completed closing sidework. At the end of every night the headwait walks with a manager around the restaurant to ensure it's all ready for the next shift.

June 2016- April 2017

IVY Kitchen/LOOK Cinemas, Addison, TX- LOOK and DINE Server

- Tending to guests during their movie, providing a full service throughout it from the restaurant, IVY Kitchen, into their luxury theaters.

Dec 2016- March 2017

Grabbagreen, Dallas, TX- BOH Prep

- Handling and preparing meats, vegetables, fruits and all required ingredients in recipes for the establishment.
- Maintain a clean kitchen & walk in cooler, clean dishes, stock shipments of produce and any needed ingredients.

Feb 2016- June 2016

Coal Vines Over Addison, Addison, TX- Server/Waiter

- Introduction to wine and spirits as an important part of the dining experience.

June 2014 - Feb 2016

Pappas, Pappasito's Cantina, Richardson, TX- Server/ Waiter

- Answer the concerns of guests over the broad cocktail and food menu, which consisted of fine tex-mex cuisine and greatly acclaimed margaritas . Each server could service parties of up to 13 at a time, along with smaller tables in the same section. Team waiting was common on large groups.

Education

August 2014- Present

Richland Community College, Richardson, TX - Associate's in Applied Sciences

August 2010- May 2014

Lakeview Centennial High School, Garland, TX

References

Brent Hammer - Owner & Partner of Milk & Patience and Stack's Sandwich Co. | Phone : (214) 758-0002

Christopher Frierson - Oak Head Bartender | Phone : (214) 938-1640

Lacey Smith - Don Chingon General Manager | Phone :(214) 980- 6239