

Steve Dixon

San Francisco, CA 94130

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Summary

Many years of both Front of the House as well as back of the house experience

Experience

May 2018 to July 2019

Rose's Cafe San Francisco, CA

Bartender

Checked identification of customers to verify age requirements needed for purchase of alcohol.

Stocked bar with beer, wine, liquor and related supplies, including straws, garnishes, ice, glassware and napkins.

Restocked beer and liquor on regular schedule and after special events to prepare for forecasted needs.

Collected and polished glassware, keeping adequate stock for expected customer loads.

Promoted customer safety by maintaining current list of available ride services for inebriated customers.

Collected food, wine and appetizer orders from patrons and promoted upsell items.

Kept detailed inventories of bar supplies and kept work areas stocked to maintain workflow efficiently.

Kept close track of bar tabs and transferred open tabs to dining area seamlessly, providing pleasant dining experience to customers and smoothing process for wait staff.

Balanced daily registers and generated sales reports to support financial and administrative objectives.

Checked patrons' identification to ensure minimum age requirements for consumption of alcoholic beverages.

Ordered and maintained inventory of bar products, including alcohol, soft drinks and supplies to drive high volume of sales.

February 2017 to November 2018

Ferry Plaza Wine Merchant San Francisco, CA

Bartender/Shop Clerk

Checked identification of customers to verify age requirements needed for purchase of alcohol.

Balanced daily registers and generated sales reports to support financial and administrative objectives.

Maintained tight financial controls with highly accurate daily registers.

Planned and updated menus to capitalize on changing trends in customer preferences.

Collected and polished glassware, keeping adequate stock for expected customer loads.

Promoted products to customers to enhance bill totals with high-profit items.

Restocked beer and liquor on regular schedule and after special events to prepare for forecasted needs.

Monitored patrons to keep alcohol consumption in designated areas.

November 2016 to February 2018

Leo's Oyster Bar San Francisco, CA

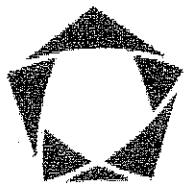
Raw Bar

Made all Raw Bar orders shucking clams and oysters

Education and Training

May 2008 Orange Coast College Costa Mesa, CA

Associate of Applied Science Marketing



THE SERVICE
COMPANIES

First and Last Name: Steve Dixon
Email: stevedixon19@gmail.com
Phone number: 415 756 1687

Working Experience:

Company Name: H. Dive
Dates of Employment: 5-13 - 8-16

Job Responsibility:

- Dishwasher-Prep Cook- Bartender
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Company Name: _____

Dates of Employment: _____

Job Responsibility:

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Company Name: _____

Dates of Employment: _____

Job Responsibility:

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Skills

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