

JEDIDIAH PETERSON

868 Fargo Ave. Apt. D8 San Leandro, CA 94579

peterson.jed@gmail.com

cell (510) 676-0717

EDUCATION Chabot College Hayward CA

PROFESSIONAL QUALITIES

- Exceptional ability to communicate on a personal level to an eclectic group of clientele
- An aptitude for learning and retaining information pertaining to handcrafted cocktails and fine wine
- Detailed understanding of menu offerings with regards to dietary restrictions and allergies
- Advanced ability to multitask in a fast-paced environment while being attentive to guests' needs
- Serving guests while embracing the Japanese concept of "omotenashi," a heightened sense of hospitality and anticipation of a guest's every need
- Computer skills: multiple P.O.S. systems with attention to detail and absolute accuracy

PROFESSIONAL EXPERIENCE

Bazille Bartender (415) 977-5155 Nov. 2019 – Jan. 2019

- Instinctively able to acquire, adapt and naturally apply a new set of skills and specialized knowledge
- Comprehensive knowledge of craft beers, wine, top shelf spirits, menu specialties and signature entrees
- Routinely opened or closed the bar on a daily basis
- Reliability to accurately and quickly create cocktails seamlessly in a dynamic work environment

Bluestem Brasserie Server (415) 547-1111 Sept. 2019 – Dec. 2019

- A deep capacity to cater to guests' every need while simultaneously remaining calm and organized especially during peak-business hours
- Diligence to quickly understand how to communicate a complex menu and extensive wine list
- Provided attentive service with an acute awareness of unique personal needs and preferences
- A natural ability to increase restaurant productivity

The Grill on the Alley PDR/Server (408) 294-2244 Sept. 2016 – Aug. 2019

- Top sales in an elegant high-volume restaurant
- Awarded for company-wide Top Sales Performance during the 2017 Holiday Season Wine Promotion
- Cordially catered to VIP guests for private celebrations, business-oriented dining events, cocktail parties and banquets
- Leading by example and working cohesively with fellow team members

LB Steakhouse Server (415) 992-3288 ext. 130 March 2018 - June 2019

- Received specialized training from sommelier(s) on etiquette, spirits and varietals of fine wine
- Provided a memorable dining experience for first time guests while establishing a personal rapport with return guests
- Extraordinary ability to communicate, sell to and build lasting relationships with VIP Guests and clientele

Market Broiler Server/Bartender (510) 791-8675 April 2008 - March 2018

- Performed duties as Lead Server: supported management by supervising the wait staff, assisted in the training and the development of a competent and personable service staff
- Created corporate task charts/side-work to delegate shift duties to the service staff
- Use of high-level interpersonal skills which aided in building a steady base of return guests
- Built personal relationships with many guests coinciding with individual service requests

References Available Upon Request