

Joshua Mattoon

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I can juggle multiple tasks and complete them in a timely manner. My job experience has varied; from the volunteer work that I have done, to recording music for Disneyland, and even valeting cars. Though, most of all, I have enjoyed working in the restaurant industry. My plans are to start my own restaurant or bar someday. All my jobs have taught me something new that I apply to my future. I always try to take initiative in any situation. I look forward to any opportunity given to me and always make the most of it.

Athletic Energetic

Smart Skilled Negotiator

Level Headed Quick Learner and Willing to Learn

Strong Knowledge of Market Trends

Reliable Hard Working

Authorized to work in the US for any employer

Work Experience

Lead Bartender

Tavern + Bowl-Costa Mesa, CA

August 2022 to February 2024

- Making Cocktails and Slushies for the menu
- Upselling Food and Beverages
- Great Hospitality to customers
- Server as well as Bartender for the whole restaurant

Lead Bartender

Peninsula Lounge-Newport Beach, CA

April 2022 to September 2022

- Serving Brunch in the morning and Bartending the Club scene at night
- Access to the front door keys and safe
- Keeping the bar stocked, clean, and ready for the next bartender

Lead Bartender

Wet Dog Tavern-Huntington Beach, CA

February 2020 to February 2022

- Opening and closing the bar in a timely manner
- Creating Craft Cocktails for the menu
- Stocking and taking inventory
- Closing manager duties at night

Bartender/Server

Fire & Ice Bar N' Grill-Anaheim, CA

April 2019 to December 2019

- Making a high volume of drinks quickly and efficiently
- Keeping the bar/table clear to make room for the guest's next plate
- Stocking kegs, liquor, juices, etc.
- Cleaning the bar, mopping the floors, and washing the glasses at close
- Running food to tables

Bartender

Bluestem Brasserie-San Francisco, CA

April 2018 to January 2019

- Stock bar with ice, beer, liquor, etc.
- Check juices, purées, and milks daily
- Set bar up in morning and close down at night
- Keeping bar top and lounge clean and presentable
- Cutting fruit and pre-making mixes (Bloody Mary mix, BBQ salt mix, etc.)
- Making sure the liquor room, red wine cabinet, and white wine fridge stocked and organized
- Making quality craft cocktails, a basic knowledge of beer and wine, and service with a smile
- Barista duties (cappuccinos, lattes, americanos, etc.)

Line Cook/Server

The Whole Cart-Hayward, CA

April 2017 to December 2017

- Food preparation
- Good hospitality toward customers
- Cook and plate dishes
- Clean and sanitize
- Basic knife skills

Busser/Runner

Cheesecake Factory-San Francisco, CA

September 2015 to February 2016

- Clean tables and fixtures
- Very fast paced work
- Set up table and dining areas for customers
- Stocking and restocking
- Getting food to customers quickly and with a smile

Line Cook

Buffalo Wild Wings-Union City, CA

October 2013 to July 2015

- Cook
- Clean kitchen area
- Organize freezers and refrigerators
- Inventory
- Food preparation

Education

2 years in Music and Business

California State University-East Bay - Hayward, CA
September 2013 to June 2015

High School Diploma

Orange Lutheran High School of Orange County - Orange, CA
August 2009 to May 2013

Skills

- Macy's Award 2012 (Small Group Quartet)
- Barista Experience
- Banquet Experience
- POS
- Leadership
- Cash Handling
- Food Service
- Food Preparation
- Restaurant Management
- Shift Management
- Kitchen Experience
- Host/Hostess
- Bartending
- Customer service
- Restaurant experience
- Supervising experience
- Team management
- Food safety
- Craft beer experience
- Serving Experience
- Upselling

Certifications and Licenses

Food Handler Certification

Driver's License