

Terrence Moriarty

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Professional Summary

Objective To obtain a position as a bartender/bar manager/waiter

Work Experience

Bartender

Speakeasy Tavern-Redondo Beach, CA

November 2021 to September 2023

Responsible for overseeing wait staff and scheduling of shifts. Attending to guests needs. Responsible for maintaining a clean and efficient bar.

Closing Manager / Bartender

Charlie's "A New York Italian Joint"-Redondo Beach, CA

January 2011 to December 2021

- Responsible for overseeing wait staff and scheduling of shifts
- Attending to guests' needs
- Responsible for maintaining a clean and efficient bar

Floor Manager / Bartender

Sharks Cove-Manhattan Beach, CA

January 2009 to December 2011

- Responsible for overseeing wait staff and bar staff
- Attending to guests' needs
- Responsible for maintaining a clean and efficient bar

Bar Manager / Bartender

Club Sushi Hollywood and Hermosa Beach-Ca.

January 1996 to December 2009

- Responsible for liquor ordering and maintaining a clean and efficient bar
- Managed 7 bartenders and 3 bar-backs
- Responsible for scheduling of shifts for bar

Bar Manager / Bartender

St. Mark's Night Club-Venice, CA

January 1991 to December 1996

- Responsible for liquor ordering and maintaining a clean and efficient bar
- Managed 5 bartenders and 2 bar-backs
- Responsible for scheduling of shifts for bar

Education

B. A. in Theatre Arts

California State University-Los Angeles, CA

1992 to 1997

B.A. in English Literature

Southeastern Massachusetts University-N Dartmouth, MA

1982 to 1987

Skills

- Bartending
- English
- Serving Experience
- Restaurant Experience
- Restaurant Management
- Catering
- Kitchen Experience
- Bartending
- Restaurant experience
- Guest relations
- Serving
- Cash handling
- Cash register
- Customer service
- Sales
- Hospitality
- Shift management
- Cooking
- Food handling
- POS
- Hotel experience
- Leadership
- Supervising experience
- Basic math
- Communication skills
- Management
- Sanitation
- Food safety
- Wine knowledge

- Fine dining experience
- Organizational skills
- Time management
- Conflict management
- Bar management
- Cocktail experience
- Guest services
- Inventory management
- English

Certifications and Licenses

Food Handler Certification

TABC Certified