

Robert F. "Bob" Lynch, Jr.

1278 Market Street, #403, San Francisco, CA 94102

Bartender ("Mixologist of Adult Beverages")/Server

(415) 558-8367

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Summary of Skills: Professionally trained in mixology, customer service, cash handling, state rules and regulations, safety and sanitation, professional style, bar equipment and alcohol classification; extensive alcohol, wine & beer knowledge. Certified to serve alcohol with care. Excellent knowledge of Squirrel and other POS computer systems. Average fluency in conversational Spanish as related to the food and beverage industry.

EXPERIENCE:

2005-2007 ***Hornblower Cruises, Fisherman's Wharf, Pier 3, San Francisco, CA***
Bartender/Server for prestigious cruise line catering to tourists and locals for special occasion day/night excursions.

2003-2005 ***BeauCoup Grand Bar & Salon, 1001 California Street, San Francisco, CA***
Bartender for extremely upscale Nob Hill restaurant specializing in classic Parisian fare and featuring specialty cocktails, high-end spirits, and an extensive wine list representing numerous growing regions of California, Oregon, Washington, and France.

2002-2003 ***Julius' Castle, 1541 Montgomery Street, San Francisco, CA***
Head Bartender for landmark San Francisco restaurant on Telegraph Hill with award-winning wine list. Position required experience with high-profile clientele with major emphasis on discretion. Responsible for wine and liquor inventory, knowledge of domestic and foreign wines; and training new/fill-in bartenders.

2000-2002 ***The Ramp, 855 China Basin, San Francisco, CA***
Bartender for popular, extremely high-volume outdoor bar and restaurant specializing in live entertainment and private parties.

2000-2002 ***Zeke's Sports Bar & Grill, 600 Third Street at Brannan, San Francisco, CA***
Bartender for busy SOMA sports bar and restaurant near Pacific Bell Park. Duties included food service as well as extensive knowledge of imported and micro-brewed beers and ales.

1999-2000 ***Beach Chalet Brewery & Restaurant, 1000 Great Highway, San Francisco, CA***
Bartender for high-volume bar and restaurant catering to a steady regular and high turnover tourist clientele, serving American bistro cuisine and handcrafted on-premise brews.

1999 ***Café Riggio, 4112 Geary Boulevard, San Francisco, CA***
Bartender for 20-year old, fast-paced Inner Richmond neighborhood bar and restaurant specializing in Northern Italian cuisine requiring thorough knowledge of top-end Italian wines.

1999 ***McArthur Park Restaurant, 607 Front Street, San Francisco, CA***
Bartender for high-volume bar/restaurant in Financial District. Responsible for night and day shifts, as well as banquet/catering bartending; ordering of all beverages; training new personnel; and food service for bar patrons.

1997-1998 ***Red's Corner, 201 Ellis Street, San Francisco, CA***
Bartender for busy Union Square/Hotel District establishment; clientele included national and international conventioneers, tourists, and local patrons. Responsible for training new personnel.

1994-1997 ***New Joe's Italian Restaurant, 347 Geary Boulevard, San Francisco, CA***
Bartender for high-volume Union Square establishment with emphasis on lunch and after-work clientele. Serviced Handlery Hotel; guests included domestic and foreign visitors. Bar responsibilities included ordering and receiving, inventory, and food service to bar patrons.

1995-1996 ***Original Joe's, 2001 Chestnut Street, San Francisco, CA***
Bartender for well-known Marina district restaurant with repeat customers. High-paced position requiring excellent customer service skills and wine/menu coordination.

EDUCATION:

Professional Bartenders' School, San Francisco, CA
Graduated with certificate of completion.

OTHER WORK:

Northern California Umpires' Association
Umpire for citywide softball leagues.

REFERENCES:

Available upon request.