

EXPERIENCE

Hospitality Associate with a background in FOH roles from managerial to bartending within on premise / off premise venues. Guest driven philosophy with the emphasis on an extensive knowledge of F&B programs to create and guide guest thru a paramount experience

- | | |
|---|---|
| <p>Floor manager / bartender
SpiN 54</p> <ul style="list-style-type: none"> • Developing staff to compliment new concept to a 10 year plus successful company • Implanting standards and procedures to help drive sales and create repeat guests • Instilled systems to streamline service and to help develop associates they daily training and meetings • Huge floor presence to help drive and inspire associates to create a team-based environment | <p>3/2019 - Present
New York , Ny</p> |
| <p>Bartender
Suprema Provisions</p> <ul style="list-style-type: none"> • Mainly lunch bartender with a few nights – helped set up and keep inventory organized • Served as Bartender and Server for lunch service throughout weekdays • Followed Special cocktail recipes to maintain consistency and create repeat business • Maintained an organized, clean, and professional atmosphere while server food and drinks at the bar | <p>11/2018 – 3/2019
New York,Ny</p> |
| <p>Floor Manager.
Carmine’s Italian Restaurant – Alicart</p> <ul style="list-style-type: none"> • Completed 6-week BOH and FOH training focusing on recipes, procedures, and company standards. • Maintained cohesiveness with team / management to oversee staff of over 100 with \$13Million in annual sales. • Helped organize and execute parties from 25 to 200 in our 250-seat dining room and private room. • Maintained company standards thru pre-shift meetings, helped educate employees thru wine knowledge and education. • Constant floor presence at a high profile /volume restaurant were action and decisions had to be made fast, swiftly, and precise with the emphasis of making our guest experience paramount. • Helped run door and organize reservations thru Open Table from covers ranging from 500-1200 guest nightly | <p>2/2018 – 7/2018
New York, NY</p> |
| <p>General Manager
Wood & Fire</p> <ul style="list-style-type: none"> • Oversaw daily Restaurant operations with over 3.5million in sales with multiple revenue streams • Managed and coordinated FOH, Counter/Phones, Delivery and trained Staff and Management teams. • Efficiently resolved problems or concerns to the satisfaction of all involved parties. • Optimized profits by controlling food, beverage and labor costs daily. • Carefully prepared weekly payroll to keep up with projected revenue for the week. • Built sales forecasts and schedules to reflect desired productivity targets. • Determined business needs and maintained necessary inventory levels and costs • Optimized profits by controlling beverage costs, ordering, inventory, waste and comps. | <p>12/2015 to 10/2017
Pleasantville, NY</p> |
| <p>Head Bartender
Tarry Lodge</p> <ul style="list-style-type: none"> • High Profile restaurant with Extensive wine and food concept • Helped in wine / cocktail choices and pairings and education • Maintained knowledge of current menu items, garnishes, ingredients and preparation methods. • Skillfully anticipated and addressed guests' service needs. • Maintained levels of inventory to create quick and profitable turnaround | <p>08/2008 to 01/2015
Port Chester, NY</p> |

