

Frank D'Addario

51 Bailey Court Middle Island, NY 11953 | (631) 294-9103 | hihoddo@yahoo.com

Objective

- New York Licensed and Certified as a professional mixologist, seeking a position utilizing my customer service skills and bartending knowledge, while serving safe alcoholic beverages, as well as provide excellent hospitality services to guests of the establishment.

Education

40 HOURS INTENSIVE HANDS-ON BARTENDING TRAINING | MARCH 31, 2014 - APRIL 10, 2014

- All Star Bartending School (1.800.BARTEND)
280 Middle Country Road Selden, NY 11784
- Alcohol 360 Awareness Certification
All Star Bartending School

Experience

BARTENDER | OLD TOWN TAVERN | APRIL 2014

- Served a variety of cocktails, wines, domestic, imported bottled and tap beers to customers on various shifts
- Maintained beverage inventories
- Insured authenticity of patron identification

BARTENDER | TRUFFLES BISTRO & RESTAURANT | MAY, 2013-JANUARY 2014

- Served a variety of cocktails, wines, domestic, imported bottled and tap beers to customers
- Built a following of regular clientele by giving exceptional service and consistency
- Accurately recorded food orders and partnered with team members to serve food to guests and patrons in bar area
- Handled high volumes of cash and credit card transactions using P.O.S systems
- Insured authenticity of patron identification

Skills & Abilities

- Proficient in Point of Sale Systems
- Responsible and reliable with strong organizational skills
- Able to work without supervision, independently and or in a group setting
- Effective at multi-tasking and thrive in a fast paced environment
- Quick learner with excellent people skills
- Ability to communicate with management and customers alike
- Profound ability to keep the bar organized and clean at all times
- Sound understanding of practices pertaining to hygiene
- Outstanding attention to detail

- ***AVAILABLE TO START IMMEDIATELY AT VARIOUS SHIFTS. REFERENCES FURNISHED UPON REQUEST***