Gia Winters

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Credentials

ServSafe Food Handler Card 2022
California ABC RBS Certified 2022
BarSmarts Certified 2017

Skills Profile

Bilingual (English/Vietnamese) | Touch POS (Aldelo, Micros, Aloha, Revel, NCR, Clover, Toast) | Cross trained in serving, bussing, and hosting | Highly reliable, motivated, and determined individual | Excellent organizational skills | Thrives in a fast-paced, high-volume environment | Proactive with a sense of urgency

Work Experience

Public Legacy (Bartender) Sep 2022 - Present
Orange, CA
- Designing signature cocktails.
- Infusing spirits with fresh produce.
- Making syrups in house.
- Educating bar backs and servers on product.

Kettlebar (Bar/FOH Manager) Aug 2021 - Nov 2022
Anaheim, CA Mar 2015 - Apr 2018
- Creating cocktails and cocktail ideas.
- Handling high volume well with focus on attention to detail and speed.
- Focusing on cocktail, spirit, wine, and beer education for servers and guests.
- Ordering and maintaining connection with all brand reps.
- Balancing labor costs and decreasing product waste.
- Training staff from the ground up to promote from within.
- Ordering and inventory.

MGD Kitchen (General Manager) Mar 2021 - Sep 2021
La Habra, CA
- Cross-training current food runners and new hires.
- Redesigning bar program.
- Inventory and ordering.
- Hiring and scheduling.
- Payroll and back office administrative duties.
- Monitoring and ensuring staff adhered to all company policies and procedures.
- Curating original signature cocktails to complement kitchen.

Morning Nights (Bartender/FOH Manager) Sep 2020 - Mar 2021
Long Beach, CA
- Maintaining organization behind the bar.
- Educating bartenders to proficiently execute classics in a timely manner.
- Implemented closing bar procedures to uphold cleanliness and efficiency.
- Crafting vegan friendly cocktails and syrups.
- Infusing spirits with all natural produce.
- Batching to-go cocktails during COVID-19 outbreak.

The Whisper House (Bartender/Server) Jun 2020 - Sep 2020
Claremont, CA
- Executing current signature cocktails from start to garnish.
- Juicing citrus daily for fresh ingredients.
- Preparing house made syrups.
- Practiced in working with regulated state mandated precautions in correlation with COVID-19.

ReMix Kitchen Bar (Bartender) Mar 2020 - Jun 2020
Long Beach, CA
- Safely building cocktails while wearing a mask and gloves.
- Constantly sanitizing work station.
- Creating cocktails with fresh and seasonal produce.
- Serving guests while maintaining social distancing between tables.
- Hosting, running food, and bussing in addition to bartending.

Exhibition Room (Bartender) Dec 2018 – Feb 2020
Long Beach, CA
- Reorganizing inventory list to produce quicker results.
- Head of juice and syrup program.
- Weekly tastings to bring on new product.
- Social media marketing to boost revenue.
- Curating menus for special events.

References

John Tiet	**Asa Lewis**	**Jacob Talamantes**	**Bri Barriga**
Kettlebar	Bosscat	Julep Kitchen	Blind Rabbit
General Manager	Bartender	Bartender	Bartender
714-325-8684	714-794-4064	909-549-4325	714-851-6866