

J.B. BRANDMEYER

CONTACT

714.234.0469
jb@brandmeyer.com

2721 Calle Del Comercio, 1
San Clemente, 92672

OBJECTIVE

To use my 10+ years of customer service experience, communication and management skills to succeed in a customer service and sales focused position.

EDUCATION

Fountain Valley
High School - 2001

REFERENCES

MARC ESPINOSA
Former GM
949.498.6390

CHAD CRANFORD
Former GM
714.717.2423

DUSTIN DEWINTER
Former Coworker
619.694.8616

EXPERIENCE

SAPPHIRE | SEPTEMBER 2023 - CURRENT
LAGUNA BEACH, CA
949.715.9888 | SERVER

- Responsible for taking customer orders and ensuring customer satisfaction
- Recommend daily specials and discounts to successfully up-sell limited-time food products
- Successfully solve customer conflicts and problems when mistakes are made with orders and payments
- Introduce customers to new menu items and successfully build and foster customer relationships

FREELANCE PHOTOGRAPHY APRIL 2020 - CURRENT

TAMARINDO | OCTOBER 2019 - MARCH 2020
SAN CLEMENTE, CA
714.640.9371 | BARTENDER

- Weekly meetings with sales representatives
- Complete monthly beverage inventory and audits
- Consistently meet budgeted pour costs

CUCINA ENOTECA | APRIL 2017 - DECEMBER 2019
URBAN KITCHEN GROUP, IRVINE, CA + NEWPORT BEACH, CA
949.861.2222 + 949.706.1416 | BARTENDER AND MANAGER

- Coordinating daily restaurant management operations
- Hire, train, maintain, and discipline service staff across two locations, while making sure service and branding is consistent
- Weekly meetings with sales representatives
- Complete monthly beverage inventory and audits
- Schedule and run monthly meetings to maintain service standards and educate staff
- Provide knowledgeable, efficient customer service

THE FISHERMAN'S RESTAURANT | MAY 2016 - APRIL 2017
HEG ENTERPRISE, SAN CLEMENTE, CA
949.498.6390 | BAR MANAGER

- Hire, train, maintain, and discipline service staff
- Weekly meetings with sales representatives
- Complete monthly beverage inventory and audits
- Create weekly scheduling for front of house staff
- Schedule and run monthly meetings to maintain service standards and educate staff
- Provide knowledgeable, efficient customer service
- Consistently meet budgeted pour costs

25 DEGREES | DEC. 2014 - MAY 2016

DOMAIN RESTAURANT GROUP, HUNTINGTON BEACH, CA 714.960.2525 | FRONT OF HOUSE MANAGER / BARTENDER

- Implemented new training guidelines and manuals for front of house staff
- Helped to grow Yelp rating from 3.2 stars to 4.5 stars
- Create weekly scheduling for front of house staff
- Schedule and run monthly meetings to maintain service standards and educate staff
- Create craft cocktails for seasonal menu changes
- Consistently meet budgeted pour costs by following cocktail recipes and inventory control
- Complete monthly beverage inventory and audits
- Weekly meetings with beverage sales representatives