

ANDY MORALES

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949.205.9029 Andyomega2022@gmail.com

Position Seeking:

Bartender

Availability

Full & Part Time
Available anytime

Stats for last 2 years

Sick days:1 Lates:0
I'm extremely reliable

Summary of Skills

With over 15 Years of experience in the service industry (10+ bartending) I would be a perfect asset to your team. The knowledge which I have obtained throughout my career allows me to provide exemplary service and sales benefiting in a multitude of areas. My goal is to make a guest's visit to the bar a memorable one.

Secret Island Tiki Long Beach

Bartender

June 2023 to Present

- * Bartending services for bar and restaurant.
- * Full menu service at the bar and fine dining level of service for the guest.
- * Propelled business with development of late night happy hour designed to increase revenues.

Mi Vida Loca Bar Fullerton

Bartender

September 2018 to March 2020

- * Prep large batches of Sangria for the Restaurant and Bar.
- * Used advanced upselling techniques to increase revenue per customer visit.
- * Cocktail menu creation and implementation.
- * Opening/closing, stocking/inventory, cash handling.

Armani/Quattro Caffe South Coast

Bartender

June 2001 to Jan 2012

- * Bartending services for bar and restaurant
- * Full menu service at the bar and fine dining level of service for the guest
- * Propelled business with development of industry night and specialty drinks designed to increase revenues.

Current favorite drink

Chichen Itza

2 oz Tequila Resposado
1 oz Peach Schnapps
.5 oz Pimento Dram
.5 oz Faleum
.2 oz Pineapple Juice

Core Skills

Excellent understanding of customer service.
Ability to work in a fast paced environment.
Motivated to learn and develop my skills.
Creative. Ability to develop new drinks.

References:

Don Domingue Bar Manager @ CHAAK 949.205.9029

Kirsten Palmquist Events Manager @ Pali Wine 714.457.0445

Joseph Mahon Proprietor @ Jaxon's Chicken 310.923.5913



Handcrafted Passions

- * Rum Runner
- * Mai Tai
- * Puka Punch
- * Pain Killer

Giving the customer a great first impression

I believe that a great cocktail, or drink, is the best way to make a good first impression on a customer since it is usually the first item served. A poorly made drink can lower the customer's perception of the business. Every cocktail or drink should be made to the highest standard, to make the best first impression.

Top 5 Reasons Why You Should Hire Me

- * Friendly & Personable
Have worked in customer service roles for 15+ years
- * Accurate / Precise
With extensive lab experience my accuracy is excellent
- * Money handling experience
Six plus years working in a retail environment as a cashier
- * Clean & Neat Appearance
Professional appearance with sense of style
- * Strong Work Ethic
Enjoy a challenging work environment