

# Griffin Neiman

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## Work Experience:

Bartender, 59 <sup>th</sup> & Lex	May 2023	–	Present
Server & Coach, Ruth's Chris Steakhouse	October 2021	–	January 2023
Kitchen Manager, From the Hearth Cafe	July 2020	–	August 2021
Sauté Cook, Hotel Ivanhoe	May 2019	–	February 2020
Sauté Cook, Alice's Steak & Sushi	February 2018		March 2019
Social Media Manager for Children's Learning Center, Buena Park	August 2013	–	May 2020

## Education:

- B.S. Business Administration (Management) from Humboldt State University
- ServSafe Managerial Food Handler's Certification
- Responsible Beverage Service (RBS) Certification
- Wine & Spirit Education Trust (WSET) Level 2 Certification
- Google's Fundamentals of Digital Marketing Certification
- McDonald's Corporate Leadership Seminar

## Skills

- Coordinated marketing plan with owner-operator of daycare (determined marketing budget, maintained website, updated social media)
- 9+ years of restaurant experience, including management, fine-dining service, and seasonal cooking
- 4 years of managing high-volume restaurants (leading and training teams of up to 20, scheduling, inventory management including ordering for 200 bottle wine list, conducting end of month inventory, resolving high-ticket guest conflicts)
- 3+ years of fine-dining experience (including open-hand service, tableside wine presentation & timing / conducting the steps of service)
- Operates gracefully and effectively under high-stress, fast-paced conditions

## References:

Moshe Patel	General Manager, Ruth's Chris	305.490.9796
Mylaura Berg	General Manager, From the Hearth Cafe	530.567.0708
Brian Storz	Head Chef, Alice's Steak & Sushi	530.526.6167