

Melanie Tenorio

SKILLS

Great at working under high amounts of stress in fast paced environments. Bilingual, I am fluent at speaking/ writing in English and Spanish. I can work well with others as well as arrange my workplace effectively. Planning and prioritizing tasks in and outside of my station is also one of my strong suits. Confident in my ability to provide solutions to complications that arise in the workplace when needed.

EXPERIENCE

Wyndham hotel, Nrg on Kirby — Bartender, Server, Bar Manager

February 2022 - December 2022

- Responsible for the keys to the establishment; unlocking and locking up the bar.
- Open and close the bar.
- Prepare the garnish, retrieve ingredients from the back area.
- Keep track of the liquor inventory, retrieve liquor/beer and bring in supplies as needed.
- Prepare cocktails, wait on guests, and serve food.
- Memorize the restaurant's food & drink menu.
- Learn to use their P.O.S system (Micros).
- Keep the bar stocked.
- Maintained a clean and organized bar area by constantly wiping down surfaces, loading and unloading dishes while replenishing fresh ingredients. Sweeping the bar area both during open hours and after closing.
- Created a drink menu, and specials.
- Worked under any management style including without supervision.
- Accounted for all of the transactions and ran the end of shift report.
- Manage entertainment (music and tvs).
- Bar set up and break down.
- Served more than 150 drinks each night in a timely manner, demonstrating knowledge of over 40 drink recipes.
- Coordinated with the team to maintain a safe environment by regulating alcohol consumption and de-escalating conflict.
- Upsold alcohol and bar foods.
- Memorized over 7 drink and food specials.

The Ranch Saloon, Rodeo Houston

Server, Bartender

February 2024, March 2024

- Upsold alcohol and bar foods.
- Served food and cocktails.
- Used toast pos system.
- Learned the food menu.
- Completed sidework.

Anime Bar HTX, Sugarland

Bartender, Server

October 2022 - February 2024

- Prepared craft cocktails, poured draft beers and provided a unique experience by offering flaming shots and flair.
- Served more than 150 drinks each night in a timely manner, demonstrating knowledge of over 40 drink recipes.
- Upsold alcohol and bar foods.
- Coordinated with the team to maintain a safe environment by regulating alcohol consumption and de-escalating conflict.
- Bar set up and break down.
- Maintained a clean and organized bar area by constantly wiping down surfaces, loading and unloading dishes while replenishing fresh ingredients. Sweeping the bar area both during open hours and after closing.
- Worked under any management style including without supervision.
- Memorize the restaurant's food & drink menu.
- Learned their P.O.S system (Square).
- Upsold alcohol and bar foods.
- Memorized over 5 drink specials.
- Warmly welcomed guests with a smile and ensured they were promptly served.
- Dressed appropriately in correlation to the ambiance of the bar's aesthetic.
- Assisted in creating signature cocktails.
- Accounted for a cash register.
- Memorized over 10 cocktail recipes exclusive to the bar.

EDUCATION

Elsik High School, Alief Houston Texas — *High School diploma*

Texas School Of Bartending - Bartending certificate.

March 2022

Licenses

Tabc & Food Handlers.

Drivers License.