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|  | Laura Sabo | | | | | | | |  |
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|  | CONTACT |  |  | PROFILE |  | | |  |  |
|  | 469-350-4658Lsabo68@yahoo.com | |  | With over ten years of service industry experience and four years in Bishop arts, I am well versed in the field of hospitality. I have mastered fine dining establishments to mom-and-pop shops with grace. Through studying theatre, I have learned the art of engaging the guests to making longtime regulars. | | | | |  |
|  | SKILLS |  |  | EXPERIENCE | |  | |  |  |
|  | Mixology Barista CommunicationCreativity | |  | *Wild Detectives*2023-current Run the espresso machine along with making cocktails. Create new cocktails for our summer and Winter menus. Help set up and break down for our bigger events, as well as work those events.    *Chips Old Fashioned Burgers*  **2022-2023**  Ran the bar program. Restocked and put away liquor orders. I took food and drink orders as well as took care of the bar.  *Paradiso*  **2020-2022**  Assisted in running the bar program. Created cocktails for the pop-up menus. Floated between bars when needed. Took and served food orders, while taking care of the bar. Trained new employees in closing duties. Created checklist for said closing duties.  *Del Frisco's Bar and Grill*  **2014-2020**  Ran the bar program. Trained new bartenders. Prepared and batched cocktails for service. Ran full fine dining etiquette as well as served drinks at the bar top. Regularly free pour tested. | | | | |  |
|  | EDUCATION |  |  |  |
|  | University of North Texas2009-2013 TABC certified  Food handler certified | |  |  |