

# Valeti Fifita

15818 Bremore Dr.  
Houston, TX 77396  
**503-747-9596**  
**fifita.valeti@gmail.com**

## EXPERIENCE

### **The Clubs of Kingwood - Deerwood Clubhouse, Kingwood, TX** — *Bartender*

July 2024 - Current

- Beverage control and general cleanliness of all bar areas
- Provide the Three Steps of Service at all opportunities, which meet and exceed the Member's expectations
- Prepare set-up appropriately (i.e., put bottles out, set up garnish tray, check and stock juices, stock glassware, fill ice bin)
- Consistently check the bar area for cleanliness and ensure all necessary items are in place
- Responsible for liquor control and accurate pouring of products
- Possess clear knowledge of all various liquors, beer, and wines available at the Club, as well as a comprehensive understanding of the a la carte menu, including daily features and specials
- Assist with serving food and beverages to the Members and guests at the bar
- Accurately execute Member/guest orders and requests in a timely fashion
- Know Members' names and greet them with a warm welcome

### **Grimaldi's, Houston, TX — Bartender**

November 2023 - June 2024

- Prepare and serve alcoholic and non-alcoholic drinks in a timely and efficient manner.
- Monitor guests' alcohol consumption and ensure their safety and wellbeing.
- PMaintain a clean and organized bar area and ensure bar equipment is functioning properly.
- Adhere to all health and safety guidelines and procedures.
- Restock bar inventory as necessary.
- Adhere to all health and safety guidelines and procedures.
- Perform other duties as assigned by the manager.

### **Black Walnut Cafe, Katy, TX — Bartender**

September 2022 - October 2023

- Prepare alcoholic beverages for bar and restaurant needs
- Help plan and serve bar menu
- Restock and replenish bar inventory
- ID customers to confirm legal drinking age

## SKILLS

Organization  
Creativity  
Time management  
Attention to detail  
Communication

## AWARDS

Metro League All Star Second Team -Utility Player, 2017

Participant of OSAA State Championship Softball Team, 2017-18

Metro League All Star Honorable Mention, 2018

Westview High School 4 year Varsity Athlete

NWAC Second Team (South Region) – Infield, 2019

Lower Columbia College – Player of the Year, 2019

## Tech Skills

MS Word  
Google Docs  
Powerpoint

- Comply with food and beverage regulations
- Serve alcoholic and non-alcoholic beverages to guests responsibly while providing an excellent guest experience at all times
- Receives drink orders from guests or servers, mix and serve alcoholic and non-alcoholic drinks, wine, bottled beer, and draught beer

### **Studio Movie Grill, Houston, TX — *Bartender***

March 2022 - August 2022

- Ensuring food quality by cooking and prepping food to order, and following kitchen procedures
- Serve alcoholic and non-alcoholic beverages to guests responsibly while providing an excellent guest experience at all times
- Receives drink orders from guests or servers, mix and serve alcoholic and non-alcoholic drinks, wine, bottled beer, and draught beer
- Serve alcoholic beverages responsibly, request identification, and adhere to all laws and company alcohol service policies and procedures
- Enters drink and/or food orders into POS terminal and collects payment from guests
- Complete sales and inventory reports accurately
- Maintain bar stock by ordering or requisitioning liquors, beverages, condiments and supplies
- Clean and store bar equipment and bar stock
- Performs opening closing, and side work duties, as assigned

### **Chipotle, Beaverton, OR — *Service Manager***

October 2021 - November 2022

- Ensuring food quality by cooking and prepping food to order, and following kitchen procedures
- Monitoring food waste and inventory levels, and resolving food quality issues
- Ensuring the kitchen is properly cleaned and sanitized
- Filling out Material Safety Data Sheets (MSDS) and Inventory Rotation (FIFO)
- Ensuring the line and reach-in cooler are organized and clean
- Managing daily and weekly cleaning of the line, dining room, restrooms, and patio
- Managing crew breaks, shift changes
- Developing and cross-training all front of house Crew
- Managing food safety which includes: Ensuring hand washing and glove changes, monitoring time and temperature on the line, monitoring secondary shelf lives, and enforcing the Daily Food Safety Checklist and food safety policies and procedures
- Resolving customer incidents and working to ensure positive customer experiences

### **Chipotle, Beaverton, OR — *Crew Member***

September 2020 - October 2021

- Following recipes accurately and maintaining food preparation processes

such as chopping herbs; dicing, cutting, and slicing vegetables

- Completing hot and cold food preparation assignment accurately, neatly, and in a timely fashion
- Preparing food throughout the day as needed, anticipating and reacting to guest volume
- Maintaining appropriate portion control and consistently monitoring food levels on the line
- Maintaining proper food handling, safety, and sanitation standards while preparing and cooking food
- Providing friendly, quality hospitality to each guest
- Consistently and accurately using prep sheets, cleanliness list, and station checklists
- Following sanitation standards including washing cookware and utensils throughout the day
- Cleaning equipment, as assigned, thoroughly and in a timely fashion according to sanitation guideline

## EDUCATION

### **Warner Pacific, Portland, OR — *Associates of Arts(AA) in Psychology***

January 2021- June 2021

GPA: 3.4

### **Lower Columbia College, Longview, WA — *General Studies***

September 2018 - March 2020

GPA: 3.4

### **Westview High School, Hillsboro, OR — *High School Diploma***

September 2014 - June 2018

GPA: 3.4