Alexander Rodriguez

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Professional Summary

Courteous and dynamic Worker with years of experience delivering prompt and reliable service in a fast-paced environment. Highly adaptable with an affinity for building genuine connections.

Work Experience

Bartender
Columbia Restaurant | Tampa, FL
June 2025 to Present

Server/Bartender
Bavaro's Pizza Napoletana & Pastaria | Tampa, FL
August 2024 to August 2025

Serving fine Italian cuisine

Server
Outback Steakhouse | Alexandria, LA
December 2021 to November 2023

Server/ waiter

Education

Web Design (Degree)
Orange Technical College | Orlando, FL
October 2020 to December 2021

Skills

In-person customer service **Food handling** **Thai cuisine** **Serving Experience** **Bartending** **Beer knowledge** **Bussing** **Cupcake preparation** **Weighing scales** **Order entry** **Stocking** **Food service** **Phone etiquette** **Kitchen management** **Mechanical knowledge** **Food hygiene** **Team development** **Casual dining experience** **Food safety** **POS systems** **Sanding** **Retail sales** **Computer literacy** **Restaurant experience** **Buffing** **Leadership** **Supervising experience** **Mentoring** **Food preparation** **Assisted living** **Bar inventory maintenance** **Sanitizing surfaces** **Client communication** **Food safety management** **Credit card payment processing** **Order taking** **Industrial food slicers** **Kitchen ovens** **Café** **Frying** **Food service health code compliance** **Sanitation** **Wine pairing** **Flat-top griddles** **Food expediting** **Hospitality industry experience** **Proper food storage** **Bar management** **Kitchen organization** **Conflict management** **Event coordination** **Technical Proficiency** **Coffee experience** **Bar cleaning** **Numeracy** **Customer relationship building** **High-end sales** **Food industry** **Baking** **Sautéing** **Resy** **Basic knife skills** **Knife skills** **Cash register** **Fryers** **Cook experience** **Food and beverage product quality**

management Wet sanding Writing skills Sales Chef de cuisine experience Attention to detail Toast POS Processing cash transactions Customer service Restaurant management Typing Organizational skills Hotel experience Grilling Situational awareness Food & beverage industry Menu concept development Patience Cleaning (upholstery maintenance) Table management Training & development Hospitality Mopping Closing sales Phone answering Physical assessments Baked goods Italian cuisine Food sanitation practices Vendor relationship building Beverage preparation Team management Collaboration Pizza experience Cocktail experience Stir-frying Espresso coffee making Detailing Kitchen stations Kitchen experience Productivity software Event catering coordination Food running Cross-contamination prevention Customer service management Guest relations Inventory management Guest services Customer communication Client interaction via phone calls Customer complaint resolution Host/hostess experience Food safety sanitizing procedures Spirits experience Teamwork Complaint handling Clean workspace maintenance Sales transaction processing Sushi Delivery driver experience Greeting customers Mixology Customer acquisition Safe work practices Driving Merchandising Accountability Catering Japanese cuisine Plating Cooking Pan frying Bar supply restocking Kitchen grills Phone communication Temperature control Table clearing and resetting Computer operation Cost control Pre-cooking preparation Team leadership Interpersonal skills Serving Photography Senior leadership Research Basic math Clear language communication Culinary experience Sanitation procedures Maintaining an organized workspace Table setting Wine knowledge Charbroilers Banquet experience Cash handling Bar Quick service & fast food restaurant Time management Dishwashing Bending Busser Fine dining experience Updating inventory records Communication skills Retail sales transactions Store opening/closing procedures Upselling Clear verbal communication Retail math Hospitality management Vehicle paint correction Food allergen management Cleaning Negotiation POS Bookkeeping Boiling cooking technique Food production Food service management Expediting Customer inquiry handling Outdoor work Glassware polishing Payment processing in food service Vehicle compounding detailing Operations management Quality control operations Safety standards in production

Languages

English

Certifications and Licenses

Food Handler Certification

Driver's License

ServSafe Alcohol Certification

ServSafe

TIPS

Responsible Beverage Service (RBS)

ServSafe Food Handler Certification

Additional Information

Authorized to work in the US for any employer

I am a very sociable and charismatic person who would love to be apart of your team in the future