Liv Manfredi oliviahmanfredi@gmail.com +1 860 614 1403

SKILLS

Providing customer service over the phone and in person; adaptability to changes in schedule and in job requirements; making sure workplaces are presentable; experience in many aspects of working in a restaurant such as hosting, serving, bartending, as well as various back of house positions.

EDUCATION

University of Edinburgh, Edinburgh, Scotland, UK - *MSc Architectural Conservation,* September 2020- August 2021

College of Charleston, Charleston, SC, USA - *Bachelor of Historic Preservation and Community Planning,* August 2015- May 2019

EXPERIENCE

Blue Pan Pizza, Denver, CO- *Server, hostess, bartender* March 2026- September 2026

- Worked in a pizzeria and quickly helped the high number of take out orders as well as dine service. Working in a tip pool required all FOH staff to work together quickly with consistent communication. Gained experience in all FOH positions as I was scheduled to work a different position each shift.

Jablonski Building Conservation, New York, NY- *Conservator* May 2022- July 2025

- Conducts a variety of conservation tasks including but not limited to: site surveys and condition assessments; cleaning tests; mortar analyses and replication mixes; finish analyses and paint archeology; as well as various field and lab testing.

Grand Banks, New York, NY- *Bartender* June 2022- September 2022 (seasonal)

- Worked in a fast paced high volume oyster bar that served craft cocktails, bartended and served a high volume of guests.

Elio's, Edinburgh, Scotland - *Bartender and barback* August 2021- November 2021

- Worked in a high volume cocktail bar; crafted signature cocktails; cleared glasses and assisted the bartenders.

Fuel Cantina, Charleston, SC - *Hostess, server, cook, and maintenance*

June 2017- June 2019 and January 2020- July 2020

- Worked in a restaurant during tourist and off seasons; provided customer service over the phone and in person; experience in hosting, serving, and back of house work simultaneously; able to cook and prepare food on short notice; adaptability to changes in schedule and in job requirements; making sure workplaces are presentable.

REFERENCES

- Abby Schneider, General Manager at Grand Banks, Alschneider98@gmail.com
- Jake Kaszuba, Manager at Fuel Charleston, Kaszuba.jake@gmail.com