John Robert Logan

May 2016

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OBJECTIVES

To further my career in the hospitality industry as a working Bartender and Sommelier, and to continue on to become a Master Sommelier

EDUCATION

University of California, San Diego

- BA, Communications/Visual Arts

EXPERIENCE

Sommelier | The French Gourmet

- Serving as working sommelier to gourmet clientele
- Manage Inventory, develop wine list
- Lead wine pairing dinners

Bartender | Abartender4Hire (Mobile Bartending Service)

- Setting up and closing down mobile bars for events
- Full array of craft cocktails catering to 100+ people size events
- Responsible alcohol service along with proper ID card checking

Principal | PrintNET

- Sales for small print brokerage
- Managed servers and computer network
- Branched out into packaging with Vintastic subsidiary

Service | The Californian Steakhouse

- Serviced tables is a high-end steakhouse
- Prepared table settings, catered to customer requests
- Performed side work before and after shift.

SKILLS

Traditional table-side wine and beverage service.
Cigar knowledgable with product and service.
Personable, enthusiastic and goal-oriented.

ACHIEVEMENTS

2015 / Certified Sommelier – Court of Master Sommeliers
1981 / Mensa International Membership
2016 / Bartending Certification – Masters of Bartending School

REFERENCES

Arnold Barkhorn / Abartender4Hire / (858) 900-5266
Jodi Breslow / The French Gourmet / (858) 488-1725