

EKATERINA BANKS

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OBJECTIVE	Eight years in hospitality industry, which includes 5 years of Bartending experience in Restaurants, Bars and Private Events. My potential and obtained skills can guarantee an excellent customer service, ability to memorize details helps create relationships with customers to satisfy their inquiries and overall experience. Transitioning into the Computer Science field and looking to gain further experience by new opportunities and internships	
EDUCATION	Florida International University, Miami, FL Bachelor of Science in Computer Science	May 2020
	Baltic State Academy, RUS Diploma of Incomplete Higher Education in Business Administration and Marketing	July 2009
CERTIFICATIONS	TIPS certificate	2016
	ABC Bartending License	2016
HIGHLIGHTS	<ul style="list-style-type: none">• Responsible vendor.• Knowledge of food, spirits, wines and cocktails, steps of service and etiquette.• Mixology introduction (flavor profile recommendation, food pairing), Barista.• Register and cash handling procedures, POS skills, Bar logistics (inventory, stock).• Methodical, organized, committed, reliable.	
WORK EXPERIENCE	Café Roval, Miami <i>Bar Manager</i> 10. 2016 – present	
	<ul style="list-style-type: none">• Opening and closing of the restaurant.• Recruiting, training, directing and motivating staff• Working under pressure to diffuse any situations that may arise within the bar or restaurant atmosphere• Communicating clearly and effectively with staff so that they understand expectations• Negotiating contracts, monitoring inventory, judging the effectiveness of promotions, determining proper liquor, wine, cocktail and beverage cost• Balancing priorities and executing strong time management in a fast-paced work environment• Employing keen technical skills to troubleshoot POS systems as well as to design in-house menus, new recipes and promotional materials• Insure preparation/presentation of alcoholic and non-alcoholic drinks in accordance with house standards.	
	Cane A Sucre, North Miami <i>Manager/Cashier</i> 02. 2012 – 11. 2016	
	<ul style="list-style-type: none">• Opened and closed the Gourmet eatery, balanced the registers. Trained and supervised staff.• Overseeing stock levels, ordered supplies, delivered superior guest services and ensured absolute customer satisfaction.• Responded efficiently to customer complaints and performed cashier partial waitress' duties.• Responsible for creating company advertisement, menu updates, social media accounts, payroll and catering.	
	Antica Mare Ristorante, Miami <i>Head Bartender</i> 09.2015 - 08.2016	UVA 69 (Fine Dining Restaurant), Miami <i>Head Bartender</i> 10. 2010 – 01. 2012
	TECHNICAL SKILLS Microsoft Office: Excel, Word, Power Point Adobe: Photoshop, Acrobat, Illustrator Programming: DataBase, SQL, Data Structures, Java, Prolog, MIPS Assembly, F#, C, Python Language: Bilingual in English and Russian	
