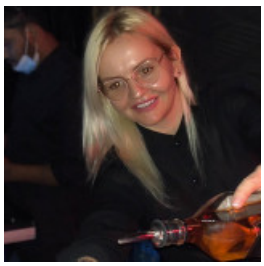
Орлянская Юлия



БАРМЕН АДМИНИСТРАТОР

3 листопада 2020

Місто: Львів

Вік: 47 років

Режим роботи: повний робочий день, позмінна робота

Категорії: Готельний бізнес, Ресторанний бізнес, кулінарія, Робота за кордоном

✔ Є діти ✔ Готова до відряджень

Увійдіть або зареєструйтеся на сайті як роботодавець, щоб бачити контактну інформацію.

Опис

YULIYA ORLYANSKA

Nationality: Ukraine

Date of Birth: 19 February 1979

(I have no idea how come this age appear in my passport)

Marital Status: Single

(by luck or unfortunately)

Contacts:

Dubai, United Arab Emirates

Professional Summary: (download from internet, which is not mean that is not true, just cause written by formal language ☺)

Exceptional and experienced Event Hostess professional with varied and extensive experience in hostessing events. Great social and interpersonal communication skills lend to the creation of perfect parties. experience in event hostessing with full knowledge and understanding of seamless service delivery.

Effective coordination with event organizers for superior outcomes delivery, knowledgeable provision of information to guests, professionally maintained demeanor and appearance standards, critical thinking and problem solving skills, friendly and professional greeting of arriving guests, exceptional ability to make guests feel welcome.

Personal skills summary: (not from internet, written by my own)

Optimistic, creative, funny personality never let me to give up in this life. Enough brave to get risk and change everything from the zero. Love to be between people have a different kind of conversation, like to listen and find solution for different kind of issue, always growing up myself. Love what I'm doing because there is always something new I can discover and learn. do not greedy to share my happiness with other people. I will write my cv from the beginning of my carrier maybe it not a professional way to create cv, just by this way it will be easier to understand for you as an employer who I'm and why you should to give your time and invite me for interview and maybe to give chance to work and grow up your company together.

WORK EXPERIENCE

Mystery restaurant

Ukraine. Lvov 1999-2002

Waitress

- Escort customers to their tables and ensures they are settled comfortably; offers coffee and other drinks
- Inform patrons the restaurant's daily specials
- Explain the preparation and cooking methods as well as ingredients of various menu items
- Take orders from customers for food and beverages, writes down or memorize the orders; and enters information into the computer for transmittal to the kitchen
- Collect the customers' payments and prepares bills with itemized costs and appropriate taxes
- Prepare and tidies up the tables or counters; makes sure there are enough salt, sugar, pepper, cream, other condiments, and napkins in every table or counter.
- Decorate dishes before serving
- Ensure that there are adequate supplies of food, tableware, linens, and beverages
- Offer wine selections, put this in the proper wine glass, and pour the wine for customers
- Stay alert for customer's requests and be prompt to address them
- Perform other tasks assigned by supervisor or manager from time to time.

It was one of the hardest time in my life because I was so young and with my maximalism and very big ego I can't understand and follow my managers I was rude some time in my answer to managers and other colleges. By luck my manager was so great and calm with big understanding of life and was having huge patient with me and don't kick me out as she sees my potential and give me great experience and beginning of my carrier as barmaid which let me understand that bar it really something I love to do it

Mystery restaurant

Ukraine. Lvov 2002-2004

Bar helper -barmaid-bartender

- Welcomes customers, hands over the menu, and informs them about bar specials
- Obtain beverage orders from patrons
- Serves wine, draft and bottled beer, among other beverages available
- Mixes and serves cocktails according to recipes, as ordered by the customer
- Verifies the client's identification to check if he is of legal drinking age
- Cleans bars, tables, and other areas within the pub
- Collects payment (cash or credit card) from customers
- Oversees the purchase and inventory of liquors, ice, glasses, and other necessary materials for bartending use

As I mention above I was having good luck with manager as she see that I'm so fast in the serving, having good memory by remembering regular customers and what them favorite drinks and also that I'm arrange person and like to keep my work place clean and arrange in the good way for work That time I was having chance for the learning bartender skills, how to arrange bar, understand how important to monitor your alcohol availability and make order in right time see the way of creation amazing cocktails. But cause I'm still very young and stubborn I wont to accept any advice and listen for people who had more experience to the end I got fired. But I believe that whatever happen it happen for good and that time it was a right time for me to make next step and move forward with big hopes and open mind.

Yusef traditional Poland restaurant

Puro 5 star hotel

Poland. Poznan 2005-2008

Bartender

- Developed foundational bartending skills by shadowing head bartender closely and observing carefully.
- Practiced entire drink catalogue daily, refining technique until met with head bartender approval.
- Interacted with customers professionally and put interpersonal communication skills into practice to build relationships.
- Provided excellent customer service to all guests at all times, paying special attention to accurately filling drink orders.

2008-2010 head bartender

- Serve drinks to customers quickly and correctly.
- Maintain large knowledge of drink selection.
- Arrange bar tending staff to best accommodate changing density of guests.
- Perform closing process on a nightly basis, including locking up, cleaning, preparing for the next business day, and guiding guests out of the establishment.
- Maintain customer satisfaction rating consistently above 90 percent.
- Developed relationship with regular customers while encouraging others to become return customers through excellent customer service
- Rotated inventory and kept track of stock, making recommendations for ordering.

It was great time which let me know too much and start to make some discovering for mixologist job as I find myself so curies to know history of alcohol and drink creation, but with the time (because I was still so young and have to much power) I find myself that I need more, I want and can serve much more people and be more fast and to have more drive.

Maniechki night club

Poland. Poznan 2010-2012

Bartender

- Ensuring both drinking and dining guests at All Bar One receive outstanding service.
- Having a full understanding of the bar menu including all cocktails; and delivering exceptional service to guests in the bar area.
- Maintaining the Bar Area at all times to ensure guests' comfort.
- Maintaining the company's high standards throughout every service experience.
- Work under big pressure as it was big and very rush place
- Giving very fast service
- Mixing all cocktails without checking recipes

7 sky night club

Poland. Poznan 2012-2014

Bartender

- Preparing and serving customers' orders to a very high standard.
- Ensuring the bar was adequately stocked, tidy and presentable.
- Regularly checking the bar for compliance with health, safety and environmental health policies.
- Working cost effectively, reducing wastage without impacting quality of service.
- Generally supporting the team with whatever duties were required of me.
- Having a comprehensive knowledge of the bar drinks & food menu at all times.
- I maintained the bar area in accordance with health, safety and food hygiene regulations.

It was really crazy time. Was get to much skills for very fast crevice and start to know how to make drink completely on automat base even do not think of what I'm doing as there is no time and learn the best way how to be multitask, get to know many very professional bartender, and this time I was already smart enough for to listen people who have more experience and follow and learn from them.

Trio Italian restaurant UAE. Abu Dhabi 2014-2015

Junior restaurant manager

- Coordinate the activities of the catering and kitchen staff.
- Handle pressure in a fast-paced and multi-tasking environment.
- Customers' satisfaction.
- Managing staff working hours and times according to the workload and specialties.
- Aware of relevant Health & Safety rules and regulations.
- Daily reporting manager about running duty's
- Monitoring floor
- Customer satisfaction
- Training for new staff

I was not so happy of this king of work for many personal reasons and it was non-alcohol restaurant so I can't create and mix which make me very disappointed for hospitality, and let me make biggest mistake in my life which is I decide completely change my field and go work as receptionist in the medical clinic and I was staking to do this work for more than 5 years. But I was never completely leave my bartender job and all this time was going as part time for event, parties, weddings, gala dinners, sheikh gala dinner and birthday party's because I really can't live without this work. Bartender job really make me very happy and let me feel that I'm doing something very important and satisfy myself and let me always grow up by getting new experience and knowledge. Cause of this job I was getting study psychology for to k now and understand people needs. Now I'm getting back to the field.

Currently work as senior bartender in Soli lounge Dubai

- Offer genuine sense of hospitality at each point of guest contact
- Entice guests with your passion of craft cocktails and spirits
- Make food and beverage recommendations you genuinely feel our guests will enjoy
- Prepare drinks at the highest quality following proper measurements and recipes
- Create specialty cocktails for unique events, promotions or selected dates
- Friendly, positive, energetic disposition Commitment to delivering exceptional guest service
- Rotated inventory and kept track of stock, making recommendations for ordering.

I'm understand that I lost so many of my professional skills and many think are coming new, but also I believe that someone who really have passion to do his work and want to grow up himself more and more will always will find place and people who will share with him his happiness. So that why I'm back to bartender job and I'm pretty sure that I can make my best for client and for a company I work for, because I do this with big love and passion

EDUCATION / PROFESSIONAL COURSES.

1997-2000, Lvov Polytechnic university.

Bachelor Degree (Fashion Design)

2018 - Nadia institute Dubai

Advanced excel course

Personal assistant course

Microsoft office advanced

COMPUTER SKILLS.

Microsoft Office Pack ® 2007-2010 (Word, Excel, Power Point, ETC…) Microsoft Windows Operating Systems ® XP Professional, 7 Professional Adobe ® PDF Acrobat X Pro Internet applications.

LANGUAGES

Russian, Ukrainian, Polish, English, Arabic (basic)

And if I will not take choice to work with you, just want to wish you best of luck and success for your work. Keep going and thank you for your time.

With respect and smile