

Mary L Kaczmarek

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Summary

My objective is to offer my knowledge and expertise in the best way suitable to obtain the given goals of your company, your home, event, or educational needs, and build a solid career.

Highly motivated and dedicated professionalism has given me years experience as a courteous and efficient “bartender/mixologist/cook” in the food and beverage industry.

My love for “Cooking, Art, Creativity & Experimentation”, has landed me in a profession that changes daily giving me a challenge I adore. Continuation with my education in the “food & beverage” industry enables me to produce outstanding taste for everyone to enjoy socially, proving my own knowledge. My passion for amazing results keeps guest returning and has bonded lifetime relationships. Being flexible to client needs creates a positive energy and integrity for the subject and brand I represent. My skills obtained through “Licensures, Certifications, and Education”, have been proven throughout my career to be highly successful. Teamwork and organization is a leading aspect to be at the top of my profession.

Certifications

*SERVSAFE ALCOHOL INSTRUCTOR
CERTIFICATION
01/2024 FL, 04/2024 MI
Certificate ID #6816857. FL
Instructor ID #SSAI-220629 MI.

* SERVSAFE ALCOHOL
CERTIFICATION
01/2024 FL, 04/2024 MI
Certificate #25035788, ID #24639936 FL
Certificate #25542832 MI

*TIPS - Training for Intervention Procedures
06/2021 to 06/2024
Health Communications Incorporated
ID# 5501348

* SERVSAFE Food Protection Manager
Certification
06/2021 to 06/2026
National Restaurant Association
Certificate #20723690

*WSET Level 2 Certification in Wine
11/2019
International Wine & Spirits Education Trust.
#201058330519

* BARSMARTS
Spirits and Mixology Certificate
06/2020
Pernod Ricard USA

EXPERIENCE EDUCATION & TALENT

GET YOUR MERRY ON, Llc.

Owner - Mixologist - Bartender - Food Manager - Instructor

GETYOURMERRYON.COM

getyourmerryon@yahoo.com

May 11, 2021 to Present

Perform “Mixology/Bartending Services” for events including “Weddings, Anniversary, Birthday, Memorials, or any Private function needed. Duties include preparing overall beverage menus and designing performance to fit the functions occasion. Talents of “Spirits, Mixers, Wine, Beer, and Non Alcohol items” enable me to provide the most attractive and tasteful beverages to “WOW” your guest and their atmosphere. Including but not limited to “Smoking, Ice, Science, Spherification, Glassware & Much Much More”. Organization of “Set up, Stock requirements, Tear down and Clean up” is crucial to ensure a happy, smooth & profitable beginning to ending of your event.

Instruct and provide education by means of “ServSafe Alcohol Certification’s, and Bartending/Mixology Training” to the public sector to provide a safe, happy and reliable intelligent workforce.

My “Food Protection Management Certifications” held over the years has been beneficial for assisting individuals with the need for my creative cooking and beverage developments. This involved assisting the elderly, the sick, and the general need for a personal cook right at home.

Hilton Approved Supplier, thru “HSM Supplier Diversity”. Offering services anywhere in the States of Florida & Michigan. You can find company listed on “Coupa Supplier Portal”

GET YOUR MERRY ON, Llc

YOUR TRAVELING EVENT BARTENDER, FOOD MANAGER & TRAINER

COVERING STATES OF FLORIDA & MICHIGAN

REFERENCES AVAILABLE UPON REQUEST

Hilton Worldwide Inc.

Mixologist - Bartender - Barista - Food Service

Hilton Fort Lauderdale Marina

May 2018 - December 2023

Hilton Miami Airport Blue Lagoon

March 2013 - May 2018

Double Tree by Hilton, Bay City, MI

March 2011 - October 2012

Provide a happy, warm greeting with guest to assure their expectations and needs are met. Knowledge in Mixology (Beer, Wine, Spirits and Barista) by the art of presentation in glassware, ice and garnishes to include, “pairing” food option techniques to assure complete satisfaction. Highly motivated and dedicated professionalism has given me years experience as a courteous and efficient “bartender/mixologist” in the food and beverage industry.

*Organized bar inventory and storage procedures to keep stock within optimal levels and meet expected customer demands.

*Applied excellent organizational and multitasking abilities to handle simultaneous customer, team and business needs while avoiding unnecessary delays or errors

*Upsold menu items to customers, driving up per sale revenues and maximizing profits.

*Kept accurate inventories and notified management of ordering needs for liquor, beer, wine and bar supplies.

*Kept alcoholic beverages well stocked, and organized to meet expected demands.

*Set up bar for operation, obtained accurate cash bank and stocked service bar.

*Worked with the art of “Molecular Mixology, Spherification & Fat Washing”

*Created drinks, drink menus, and presentation ideas to assure guest satisfaction and return

*Closing procedures involving tearing down bar, stocking, cleaning and accuracy in prepared cashier report

*Tremendous Marketing background and Monetary knowledge

*Agilysys and Micros POS usage & knowledge

REFERENCES AVAILABLE UPON REQUEST