

GREG MOLICK

OBJECTIVE

I want to use my skills of teaching, social interaction and creativity to help others thrive.

EXPERIENCE

- **La Crêperie de Paris in Epcot Walt Disney World**
Jan 2022 -
Server
 - Confidently serve many guests at once
 - Efficiently train new employees on policies and procedures
 - Accurately keep track of all transactions
 - Responsibly serve alcohol and check identification
- **King's Bierhaus**
Feb 2019 - Jan 2022
Trainer, server
 - Professionally trained new employees on policies and procedures.
 - Thoroughly cleaned the restaurant
 - Responsibly served alcohol and food to guests
 - Led all employees to finish their closing duties accurately
- **Olive Garden**
Mar 2017 - Feb 2019
Bartender, server
 - Safely served food and beverages to guests
 - Deep cleaned the bar area
 - Used a POS system efficiently
 - Helped train a few new bartenders

EDUCATION

- **University of Houston Downtown**
2022
BA in Humanities
- **Lonestar College**
2014
Associates degree

CONTACT

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📍 1573 Xenia St, Denver, CO, 80220

SKILLS

- Training
- Guest relations
- Memorization

REFERENCE

- **Megan Fields - "Repeat MD"**
megvoges@gmail.com
713-817-9453
- **Savanah - "King's Bierhaus"**
General Manager
Cater@thekingsgroup.com
562-606-9861

LANGUAGES

- Spanish (intermediate)
- English