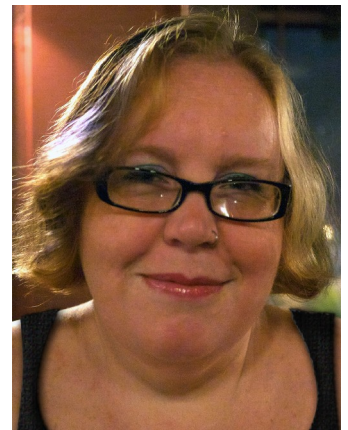


STEPHANIE CLARKSON

bartender



qualifications

- 15 years' experience managing projects in challenging, fast-paced environments
- Demonstrated ability to flexibly acquire skills on the job with ease
- Innovative problem solver, with excellent communication skills
- Entrepreneurial spirit who is used to proactively creating new business

experience

Freelance Web Developer

Self-employed

July 2006-Present

- Self-starter, running successful freelance business
- Work with clients to create websites from concept to launch
- Sought out new business and maintained existing clients

Distribution and Supply Fulfillment (*seasonal*)

Newbury Comics Warehouse

Sept. 2008 – Jan. 2009

- Received and processed incoming orders for fulfillment
- Inspected and repackaged over 1000 used CDs, DVDs and videogames for sale in Newbury Comics locations daily
- Found methods of improving workflow – implementation made sorting process 10% faster, and provided better records of shipped items

Web Developer

Activity Info

April 2008 – August 2008

- Provided conflict resolution in passionate debates between management, marketing and programming staff
- Wrote concise reports documenting daily work
- Met with investors and worked to engage them in our product

Retail

Bookseller - Pandemonium Books

August 2008 – Sept. 2008

Electronics – Target (seasonal)

Oct. 2007 – Jan. 2008

- Keyholder, balanced daily books, trained employees
- Kept track of supplies and took initiative to order and stock inventory
- Used advanced upselling techniques, remembering customer's previous purchases to increase revenue and satisfaction
- Used PoS system, ran credit cards, performed cash and check transactions
- Served over 50 customers an hour during peak retail season in busy electronics department
- Booked guests and ran events; performance by Jonathan Coulton, signing featuring Joss Whedon which attracted over 800 people

**88 Josephine Ave. #2,
Somerville, MA 02144**

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training



Boston, MA, August 2010

- Intensive Hands-on Professional Bartending Program
- Training in glassware, pouring, shaking, up-selling, and cleanup of bar
- Knowledge of specialty drinks, cocktails, shots, and multi liquor drinks
- Understanding of presentation, handling techniques, and proper service of wine

