

CONTACT

☎ (914) 649-2222

✉ michael.pavarini@gmail.com

📍 White Plains, NY

PROFESSIONAL SUMMARY

I am a self-motivated young professional who brings proven leadership, organization, and unmatched customer service standards to my place of work. I enjoy working in teams, problem solving, high pressure work environments, and motivating others to stream line tasks at hand.

SKILLS

- Full Stack Web Developer
- Project Planning and Development
- Microsoft Office Suite
- SEO and Social Media Marketing
- Multitasking
- Task Prioritization
- Creative Thinking
- Client Relations
- Restaurant Operations and Management
- Fine Dining

CERTIFICATIONS

- AHA BLS Provider CPR/AED
- NYS EMT-B

EXPERIENCE

FOUNDER/DEVELOPER *Mar 2020- Current*
Silky Studio, White Plains, NY

- Founded startup that specializes in cost-effective web development, meeting needs of end-users with easily maintained products and proven results.
- Driving business forward with fresh and innovative strategies focused on appealing to small businesses and startups
- Directing the development, implementation, and management of products and services.
- Leveraging knowledge of back-end and front-end design to manage end-to-end website development projects.
- Forecasting expected demands and creating plans to accomplish objectives while maintaining budgets and maximizing customer satisfaction.
- Reduced overhead costs by renegotiating contracts with current service providers to more favorable pricing structures.

BARTENDER/SERVER *May 2019- Jan 2020*
Bernard's, Ridgefield, CT

- Responsibilities including opening and closing procedures, use of MICROS and OpenTable POS, table and wine service, bartending, and bar preparation.
- Consistently tasked with training and coaching new employees regarding company policies and procedures, menu items, and standards.
- Critically acclaimed, award-winning high end contemporary French cuisine and service, with a wine list sprawling 36 pages.
- Reference: Sarah Bouïssou – (203) 994-5373.

BARTENDER/SERVER *Jan 2018- Apr 2019*
Terra Sole, Ridgefield, CT

- Tasked with opening and closing procedures, daily sales reporting, inventory tracking, use of Aldelo and OpenTable POS, table and wine service, bartending, and bar preparation.
- Oversaw training and interviewing of new employees and promoted teamwork among coworkers to ensure exceptional service and guest dining experience.
- Formal fine dining featuring northern Italian cuisine and daily verbalized specials, homemade pastas, and extensive wine list from Italy and California.
- Reference: Scott Yandrasevich – (203) 856-2537 – General Manager.

EDUCATION

BACHELOR OF SCIENCE - MOLECULAR BIOLOGY *May 2013*
SUNY Binghamton, Binghamton, NY

- Phi Beta Kappa Honors Society Inductee
- 3.34 Cumulative GPA

ASSOCIATE OF SCIENCE - MATH AND SCIENCE *Dec 2010*
SUNY Westchester, Valhalla, NY

- Phi Theta Kappa Honors Society Inductee
- 3.45 Cumulative GPA