



ERIKA BRENNAN

STEWARDESS

CONTACT



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Email

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Location

Fort Lauderdale, FL 33312



American

EDUCATION



2003 - 2006

Bachelors Degree in Fashion Design & Merchandising

The Art Institute
of Fort Lauderdale



COURSES

STCW

Bluewater Yachting

ENG1

Bluewater Yachting



LANGUAGES

- English
- Spanish
- French

Non-Smoker

Tattoos, small visible on ankle and wrist

Seeking a full or part-time position as a Stewardess on a yacht, private or charter, where I can utilize my skills to become a valued crew member. Results driven and creative professional with over 20 years of experience working in the Hospitality and Advertising industry. Positive self-motivated achiever, dedicated to high quality client satisfaction and service in a fast-paced environment. Team oriented, known for high integrity and work ethic. Driven professional offering strengths in providing a great experience for clients and being a team player.



WORK EXPERIENCE



Deckhand

Dec 2022 - Dec 2022

Slainte III, Fort Lauderdale

Temp Deckhand, Exterior Yacht Refurbishing

- Removed caulking and applied caulking to rub rails and inboards.



Dockhand / Rental Agent

Nov 2022 - Dec 2022

Best Boast Club & Rentals, Fort Lauderdale

- Unlimited or unimpaired ability to walk, bend, stoop, climb and work safely around water, on a ladder, or in confined spaces.
- Ability to lift up to 70 pounds.
- Utilized a PC and radio.
- Operated small handheld and power tools.
- Read, wrote and comprehended work orders.



New Business Development

Dec 2021 - Sep 2022

Full Moon Creative, Fort Lauderdale

- Provided market research by management companies.
- Identified new business opportunities.
- Developed new relationships to grow business and help the company.
- Regional support scheduling in market appointments.



Server/Bartender

Dec 2021 - Sep 2022

Brown Dog Eatery, Fort Lauderdale

- Provided guests with friendly and attentive service throughout their dining experiences.
- Exuded professionalism and genuine warmth and care towards guests and fellow partners.
- Assisted guests with navigating dining menu options.
- Utilized extensive menu knowledge to recommend favorite beverage and culinary items per relevant likes, dislikes, and dietary needs.
- Created and pour cocktails, wine, beer, spirits, and other nonalcoholic beverages.
- Ensured timely and accurate input of orders in the point-of-sale system.
- Monitored and assist with the delivery of guest beverage and culinary orders.
- Resolved service issues and guest complaints with a sense of urgency, poise, and good judgment.
- Followed all safe food and alcohol handling safety procedures.



Account Manager

Aug 2020 - Dec 2021

Pinnacle Advertising, Boca Raton

- Translated marketing objectives into clear creative strategies.
- Supervised the marketing team in conducting projects and delivering promotional events and projects.
- Coordinated accounts to develop and implement sound strategies in Hospitality, Automotive, and Financial Institutions.
- Mentored staff to stay motivated by coaching, providing positive reinforcement, constructive criticism, to hold them accountable for their responsibilities.



SKILLS

Housekeeping
Laundry
Safety
Maintenance
Attention to Detail
Organization
Communication
Time Management
Creative / Innovative
Efficient Under Pressure
Strategic Thinking
Analytical Thinking
Planning
Team Oriented
Team Motivator

HOBBIES

Painting
Poetry
Camping
Biking
Kickball



Account Director

Apr 2016 - Oct 2020

Zimmerman Advertising, Fort Lauderdale

- Analyzed employee performance of 10+ staff and provided feedback, guidance, training, and encouragement to impact results.
- Successfully managed over \$1M in commercial accounts.
- Grew key industry relationships driving a 20% increase in sales over 2 years.



Server/Bartender

Jan 2010 - Sep 2014

Shuck 'n Dive, Fort Lauderdale

- Trained incoming staff on restaurant's practices, culture and procedures to maximize job satisfaction and productivity.
- Oversaw daily operations of all members of service team, delegating tasks, training new staff.
- Helped customers place orders, explained menu items and suggested appropriate options for food allergy sufferers.
- Arranged tables for customers, following established preparation procedures to provide guests with an excellent experience.
- Bussed and reset tables, working efficiently to keep dining room and work areas clean.



REFERENCES

Cpt Josh Berglund

Slainte III / Captain
(972) 989-8759

Ann Marie Donaldson

Stewardess. / Deckhand / Chef
(954) 328-2292