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| Nastassia Liaushun  1732 West 4th street, Brooklyn NY 11223 · 347-272-7116  nlevshun@gmail.com |
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# Experience

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| June 2011 – December 2011. Riverdale, North Dakota“Riverdale High Lodge Night Bar and Grill” restaurant & bar bartender/waitress |
| January 2012- June 2012 Williamsburg, NY "Il porto" restaurant ServerJune 2012 - march 2013 Manhattan, NY"Sidewalk" restaurant waitress **SEPTEMBER 2013 - MAY 2014 DUMBO, BROOKLYN**  **"GALAPAGOS ART SPACE" EVENT SERVER**  **JUNE 2013 - AUGUST 2014 CHELSEA, MANHATTAN, NY**  **“RARE CHELSEA BAR and GRILL” RESTAURANT & BAR**  **SERVER/COCKTAIL SERVER**  **SEPTEMBER 2014 - JUNE 2016 MIDTOWN, MANHATTAN, NY**  **“PIG and WHISTLE”**  **SERVER/BARTENDER**  **AUGUST 2016 – NOW**  **MIDTOWN, MANHATTAN, NY**  **“STELLA 34” ITALIAN RESTAURANT**  **SERVER** |

# Education

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| **1996-2007 High School # 79 (renamed into High School #34) - specialized in French language**  **2007-2011 -  Minsk State Linguistic University - department of French language and literature, interpretation and teaching**  **2015-2016 –** Kingsborough College – Liberal Arts  **2017-2019 - New York City College of Technology - Dental Hygiene department** |

# Skills

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| I am a professional with more than 8 years’ work experience in the restaurant industry. Throughout my work life I have developed multiple skills that are helping me to improve myself every single day and that are allowing me to deliver exceptional service to all my customers. I have strong service background, many years of experience in fast pace and high volume restaurants. I am very friendly, hard-working, team-player, drama-free and reliable person who is always showing up on time. I consistently give 100% of my efforts and I pride myself to work well under-pressure. Other than that, I’m knowledgeable in wines, spirits and beers, as well as I’m really passionate about food and service. I’m proficient with different POS systems, such as Aloha, Adelo, Micros, Breadcrumb (iPad POS), Posi touch etc.  In addition to that, I have acquired additional skills that I have learned during two years of my Dental Hygiene Journey. I became professional at:   * Extra oral Head and Neck Examination * Oral Cancer Screening * Thorough Dental and Periodontal exam * Caries Risk Assessment screening * Deep Scaling and Root Planning using Ultrasonic and Hand Instruments * Oral hygiene instructions and Nutrition counseling * Sealants placement (rubber dam and cotton roll) * Administering local anesthesia (infiltration) * Applying Oraqix and topical agents * Administration of Nitrous Oxide * Oral prophylaxis * Arestin placement and evaluation of pre- and post- pocket depths * Exposing, mounting and interpreting film and digital radiographs (FMS, Panorex, and Bitewings) * Taking Alginate Impressions/ Pouring models * Periodontal dressings application and removal * Engine polishing * Air polishing * Fluoride treatments (Varnish, fluoride trays) |