

Dirk Muller

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With a combined 13 years of service experience from serving the Obamas at their home to sharing my love of wine at the James Beard Foundation in New York, I've demonstrated composure and excellence in the highest of stakes and can't wait to work with you.

Experience

Blue Door Kitchen & Garden

Front Server

2016 - Present

Chicago, IL

- Produce highest-grossing F&B sales
- Provide a seamless and entertaining guest experience
- Build effective mise en place and team-oriented mindset
- Lead a weekly wine and service education class for staff
- Select and source wine and build relationships with vendors
- Specialize in providing flawless service to VIPs

Table Fifty-Two

Front Server

2012 - 2016

Chicago, IL

- Quickly promoted from Server Assistant to Front Server
- Mentored by Advanced Sommelier Mark Gallagher
- Demonstrated food and wine knowledge and passion for service
- Attended weekly blind tastings and service role playing exercises
- Implemented virtual wine inventory software

The Dining Room at Kendall College

Hospitality Intern

2011 - 2012

Chicago, IL

- Michelin recommended
- Work-study within student-run, fine dining restaurant
- Hosted a wine tasting panel for classmates with a pairing of Chef Benjamin Browning's locally inspired dishes

Davis Street Fishmarket

Raw Bar Cook / Server

2007 - 2011

Evanston, IL

- Entertained guests by demonstrating the preparation of hot and cold menu items
- Responsible for breaking down and portioning fish

Education

The Court of Master Sommeliers

Introductory Sommelier Course and Examination

2017

Chicago, IL

Kendall College

BA Hospitality Management, GPA: 4.0

2007 - 2011

Chicago, IL

Glion Institute of Higher Education

Advanced Certificate in International Hospitality Management

2007 - 2011

Montreux, Switzerland

Skills

- Wine knowledge
- Food knowledge
- Wine pairing
- Detail oriented
- Wine ordering
- Accommodating
- Wine selling
- Excellent personal skills

Certifications

BASSET

Illinois Liquor Control Commission

Illinois Food Handler

Illinois Department of Public Health

Dining Room Associate

Federation of Dining Room Professionals

Stewardship

James Beard Foundation

New York, NY

2019

Personally invited by Art Smith to pair and source wines for his sold-out benefit dinner at JBF in NYC before 70 of NYC's gourmet elite

Common Threads

Chicago, IL

Ongoing

Empowering under-resourced communities with cooking and nutrition education

Prison Ministry at Northwestern University

Chicago, IL

2013

Visited and offered ministry at Cook County Juvenile Detention Center in Chicago with Kolbe House Ministries of the Archdiocese of Chicago

References

Philippe André

US Ambassador, Charles Heidsieck Champagne

Philippe.Andre@CharlesHeidsieck.com

Art Smith

Celebrity Chef, Restaurateur

ChefArtSmith@gmail.com

Rey Villalobos

Dining Operations Associate

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