



Ellen Harret, Restaurant & Catering Server

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DETAILS

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DATE / PLACE OF BIRTH

05/10/1985
San Francisco, CA

NATIONALITY

USA

DRIVING LICENSE

Full

SKILLS

Food Service

Wine Pairing

Food Safety

Employee Training

Food Preparation

Customer Service

Bartending

LANGUAGES

English

Spanish

HOBBIES

Food Tasting, French
Cuisine, Wine Pairing,

PROFILE

Personable and professional Restaurant Server with 7 years of experience in fast casual, casual, and fine dining settings. Extensive knowledge of wine and food pairings with a specialization in French cuisine.

EMPLOYMENT HISTORY

Catering Server, Catering Capers Dec 2014 – Nov 2017, Tallahassee, FL

As a Catering Server, I assisted in the execution of 5+ events per week. Each event had anywhere from 5-700 patrons and ranged from buffet style to multi-course plated dinners. My day-to-day responsibilities included:

- Preparing, transporting, and setting up food for each event
- Assembling dishes onsite during catering events
- Validating proper identification for 21+ parties
- Serving wine, beer, and spirits
- Serving patrons, giving special attention to special requests and food allergies

Head Server, Chez Pierre Mar 2010 – Dec 2014, Tallahassee, FL

As the Head Server, I waited on 5-30 tables per shift in a fine dining French restaurant. My day-to-day responsibilities included:

- Greeting guests in a prompt and courteous manner
- Taking orders from patrons, often memorizing the orders if there were 5 patrons or less
- Making suggestions on food and wine pairings, trying to upsell when appropriate
- Inputting orders into our POS system per the chef's guidelines
- Bringing prepared food to tables as soon as it was ready and quickly clearing tables once the food was finished
- Completing side work during down time including shining glasses, rolling silverware, and assisting the dishwasher

Cashier, Sumo Sabi Nov 2009 – Mar 2010, Tallahassee, FL

As a Cashier, I cashed out 30+ checks per shift in a fast casual sushi restaurant. My day-to-day responsibilities included:

- Taking customer's orders and relaying it to the sushi creator team
- Ringing up and cashing customer's checks out, giving special attention that the correct change was given
- Taking to-go and delivery orders via phone and processing the related credit card payments
- Assisting in supply inventory and working with the GM to make orders, when necessary
- Training new cashiers and facilitating their shadow week

