



Khloé Martin

Waiter

Profile

Dedicated waiter with eight years service in the food and beverage industry. Committed to providing exemplary service to patrons. Demonstrate active listening and communication skills. Familiar with various restaurant settings, including bars, diners, canteens, family restaurants, cafeterias, banquets, and room service. Comfortable serving patrons of all ages and cultural backgrounds.

Employment History

Team Waiter at Colorado Country Club, Denver

August 2016 – February 2019

Achieved county-best culinary satisfaction rating according to regional food critic (98.16%).

- Supervise a team of 30 junior waiters and servers
- Attend to problematic issues and complaints from patrons
- Responsible for timekeeping and shift scheduling
- Assist junior waiters in servicing larger patron groups
- Inspect dishes before they get served
- Handle finishing touches and elaborate plating of food items

Waiter at Giovanni's Italian Diner, Little Rock

August 2012 – June 2016

Was part of a team of 6 waiters working in the busy diner with 40 tables serving an average of 20 patron groups per shift

- Set up, decorate, and prepare serving and dining areas according to specific directions and layout plans established by the catering manager
- Take orders from customers and timeously serve food and beverages to them
- Do consistent check-ins with patrons to ensure satisfaction and address complaints swiftly
- Answer questions about the menu items and make recommendations when asked.
- Assist in the preparation of appetizers, salads, and cold dishes
- Assist front-of-house by greeting, seating, and thanking customers
- Communicate with kitchen staff directly and via computerized systems to place and follow up on orders

Details

1515 Pacific Ave, Los Angeles, CA
90291, United States

email@email.com

Place of birth

San Antonio

Nationality

American

Driving license

Full

Links

[LinkedIn](#)

[Facebook](#)

Skills

Booking Systems

Specialty Cocktails

Wine Pairing

Customer Service

Billing

Supervision

Point of Sale Software

Multi-Tasking

Active Listening

Hobbies

Biking, Yoga, French Cooking

Languages

English

French

Server Assistant at Lusha's Cafe, Sacramento

March 2011 – July 2012

- Responsible for collecting menu requests from patrons
- Serve meals to patrons and collect dishes and cutlery
- Clean tables and remove dirty plates and cutlery items
- Replenish clean linens, glassware, silverware, and dishes
- Supply service staff with food
- Serve patrons with water, coffee, and condiments
- Clean and polish furniture, shelves, walls, and equipment.
- Stocked refrigerators with alcoholic beverages

🎓 Education

High School Diploma, Grey College Secondary School, Sacramento

December 2009

Certificate in Food & Wine Pairing, Culinary Institute of America, San Antonio

January 2010 – July 2010

🎓 Courses

Culinary Boot Camp, Dish College

2014 – February 2019

🍷 Extra-curricular activities

Volunteer at Denver Food Assistance Program, Denver

May 2018 – Present

A part time gig two nights a week

- Set up community hall with tables and chairs
- Assist in cooking meals for 60 residents of the shelter
- Serve food and beverages
- Clean up after dinner event
- Assist in organizing parties on special days like Valentines Day, Veteran's day, Fourth of July, Thanksgiving and Christmas