

KHLOE MARTIN

Waiter

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](#)

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.

EXPERIENCE

❖ **Team Waiter, Colorado Country Club** Aug 2016 – Feb 2019

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

Denver

- 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, Giovanni's Italian Diner** Aug 2012 – Jun 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

Little Rock

- 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

❖ **Server Assistant, Lusha's Cafe** Mar 2011 – Jul 2012

Sacramento

- 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

- ❖ **Grey College Secondary School** Dec 2009
High School Diploma Sacramento
- ❖ **Culinary Institute of America** Jan 2010 – Jul 2010
Certificate in Food & Wine Pairing San Antonio

SKILLS

Booking Systems <i>Experienced</i>	Specialty Cocktails <i>Experienced</i>
Wine Pairing <i>Experienced</i>	Customer Service <i>Expert</i>
Billing <i>Experienced</i>	Supervision <i>Expert</i>
Point of Sale Software <i>Expert</i>	Multi-Tasking <i>Expert</i>
Active Listening <i>Expert</i>	

COURSES

- ❖ **Culinary Boot Camp** 2014 – Feb 2019
Dish College

HOBBIES

Biking, Yoga, French Cooking

LANGUAGES

English *Native speaker* French *Very good command*

EXTRA-CURRICULAR ACTIVITIES

- ❖ **Volunteer** May 2018 – Present
Denver Food Assistance Program Denver
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