



Sean Hyde

Banquet Server

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↪ [Facebook](#), [Instagram](#)

Place of birth

San Antonio

Nationality

American

Driving license

Full

Skills

Food Handling

Food Hygiene

Taking Orders

Deliver Meals

Timing Meal Delivery

Remove Cutlery

Clearing Tables

Venue Set Up

Banquet Presentation

Décor Set Up

MSDS

TIPS

Topping Up Beverages

Folding Napkins

Replace Cutlery

Balancing Glassware on
Trays

Food Preparation

Venue Tear Down

Sanitation

Order Assistance

Profile

Energetic “would be” Banquet Server with two years' experience as a waitress in a busy Greek Restaurant. Knowledgeable on a variety of beverage options, including wines, beer, imported spirits and specialty cocktails. Received an average of 89% customer service ratings and also achieved the highest tips for the last six months. Fluent in Greek and Spanish and currently completing a culinary management diploma through the American Food and Beverages Association.

Employment History

Banquet Server, Wanna Do Catering, Charleston

January 2019 – December 2019

Received a letter of recommendation from every venue where banquet serving duties have been carried out amounting to a total of 30 written letters of recommendation and six email commendations.

- Carry plated dishes from the kitchen to the banquet hall
- Assist with the venue set up, placing tables and chairs in the correct spots, adding décor items, and set tables following instructions from the team leader.
- Set up dishes at the buffet area taking care to execute correct presentation and placement of individual food items such as bread, cheeses, appetizers, fruits and vegetable displays
- Run food from the kitchen to the banquet hall on demand
- Take care of sanitation and safe handling of food and beverages during the course of each event
- Notify the Banquet Supervisor of any problems guests are experiencing or when there is a line build-up at the buffet station causing guests to wait longer than five minutes before their food is being dished up
- Take orders from guests and patrons for beverage items such as spirits, wines, and cocktails
- Serve pre-plated meals to patrons and clear the tables between each course serving

Royal Banquet Server, Windsor Castle, London

January 2018 – December 2018

Able to do a 15 seater table set up from decorating to placing chairs, table linen silverware, glassware, plates and cutlery in less than 20 minutes.

Place Setting

Rolling Silverware

Languages

English, Spanish, Greek

Hobbies

Diving, Swimming, Baking

- Responsible for topping up water canisters and jugs of fruit juice and bowls for handwashing between courses
- Responsible for venue clean up after each event, packing away tables, chairs, and linen as well as loading trucks with décor items and equipment
- Assist in kitchen clean up after each event, sorting leftover food items and washing dishes and cutlery
- Responsible for assisting Buffet Manager in designing banquet layout and choosing appropriate dining cutlery and crockery that fits in with the theme of the event.
- Serve food and beverages following a time schedule taking care to start each new course serving activities after all guests have finished their current course
- Assist chef in plating and garnishing of bulk pre-plated items such as entrees and deserts

Junior Banquet Server, Don Hotel & Country Club, San Francisco

January 2016 – August 2016

Served an average of 100 guests per sitting at the Country Club and received a 95% customer service rating every week for the last 12 months.

- At reception type banquets walk around between guests serving finger foods and cocktails and ensure that there are enough side plates and serviettes plus appropriate cutlery and the various food stations
- Continuously check the inventory of dry goods, cutlery, crockery, table linen and glassware before, during, and after the event
- Assist in cleaning the banquet hall floors and surfaces after each event with deep cleaning chemicals also sanitizing tables and chairs
- Check assigned banquet area before during and after the event for neatness, cleanliness and correct setup
- Check all chairs and tables for loose parts before and after the event, and carry broken items to the hotel storeroom.

Education

Associate Degree in Hospitality Management, New Parkland Community College, New Parkland

January 2019 – December 2019

Certified Food Service Professional (CFSP), North American Association of Food Equipment Manufacturers (NAFEM), Online

January 2017 – June 2017

Courses

Alcohol Server Certified, Basset Association, Online

December 2019 – December 2019

Wine and Food Pairing Certificate, Culinary Institute of America (CIA), San Antonio

December 2016 – December 2017

