



Katy Brown

Food and Beverage Attendant

143 Main Ave, Orlando, FL, 32804, United States
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Date / Place of birth

05/10/1992, Flagstaff, AZ

Nationality

USA

Driving license

Full

Skills

Communication

Math

Wine Knowledge

Allergie Knowledge

First Aid Certified

Hobbies

Horse riding, Reading, Skiing

Languages

English

Spanish

French

Profile

Enthusiastic Food and Beverage Attendant who is well-known for local and federal food handling laws. With two years of experience in different jobs. With extensive knowledge of seasonal and local dishes and specialties. Skilled in preparing banquets and its continuous presentation. Always ensures that food preparation and presentation areas are clean and above standard. Experienced in hotel conference and a la carte dining at events.

Employment History

Food and Beverage Attendant, Billabong Restaurant, Broomfield, CO

June 2016 – Present

Worked under the immediate supervision of the School Food Service Manager. Performed routine manual tasks in the preparation and serving of food and in cleaning and maintaining food service areas.

Accomplishments:

- Memorized the restaurant's wine stock and the meals they should accompany, leading to daily wine sales averaging \$170, which was a 25% than the company average.
- Write patrons' food orders on slips, memorize orders, or enter into handhelds for transmittal to the kitchen staff in a 120+ seat restaurant.

Responsibilities:

- Performed opening and closing duties as required
- Demonstrated accuracy in cashiering, cash handling and credit card processing
- Operated and balanced a cash register, stocked shelves, and utilized FPOS
- Responsible for checking and recording register balance at the close of business
- Answered telephone inquiries, referred callers to dietary possibilities
- Restocked Storage areas, replenished items on shelves
- Received inventory, and provided food and beverage supplies

Trainee Food Service Worker, Woody's, Scottsdale, AZ

September 2015 – May 2016

Coordinated and assisted in serving guests. I was responsible and in charge of the team of waitresses. In this role, I trained several new employees up to standard.

Accomplishment

- Present menus to patrons and answer questions about menu items, making recommendations upon request in a 70+ seat restaurant.
- Served food and beverages to patrons, and prepared or server specialty dishes at tables required.

Responsibilities:

- Provided excellent customer service.
- Relayed and prepared food and beverage orders using safe food handling techniques
- Maintained, stocked, and displayed food according to company policy.
- Maintained refrigerator temperature logs.
- Worked in a fast-paced environment waiting tables and simultaneously tending bar
- Cleaned and sanitized work station and equipment

Education

Broomfield Community College, Broomfield, MT

September 2010 – June 2012

Associagt Gilbert Classical Academy High School, Phoenix, AZ

July 2006 – June 2010

Courses

First Aid Course, First Aid Association of America

2014 – 2014