



# Andrew Waggoner, Hospitality Waiter

LOS ANGELES, CA 90291, UNITED STATES --  
email@email.com

## DETAILS

1515 Pacific Ave  
Los Angeles, CA 90291  
United States  
3056478349

### PLACE OF BIRTH

San Antonio

### DRIVING LICENSE

Full

## LINKS

[Resume.io](#)

[Resume Viking](#)

## SKILLS

Food knowledge

---

Time management

---

Quality control

---

Culinary arts

---

Foodservices

---

## LANGUAGES

English

---

Spanish; Castilian

---

## HOBBIES

Painting, Skiing,  
Basketball

## PROFILE

*Efficient college student with 1+ years' experience as a weekend barista. Comfortable with fast-paced environments and accurate with bills (99% correct cash transactions). Received the "Barista of the Month" award in 2018. Excited to support the wait staff team at Hans and Lloyd. Hard-working Hospitality Waiter-to-be. Interested in the opening for the serving position at Hans and Lloyd. Previous experience includes bartending.*

## EMPLOYMENT HISTORY

### Hospitality Waiter, Golden Resorts Hotel

Jan 2020 — Jan 2021, Knoxville

*Responsible for assisting front-of-house in greeting, seating, and thanking patrons and communicating candidly with kitchen staff via computerized systems placing and following up on orders.*

- Guaranteed quality service of up to 65 guests per night without order mistakes.
- Providing weekly menu items training to other Hospitality Waiters and bartenders.
- Facilitated problematic situations, managing to resolve all issues.
- Organized the kitchen-service order flow and observed client satisfaction regularly.
- Consistently checking in with patrons, ensuring gratification of customers, and addressing complaints professionally.
- Answering questions regarding menu items and making recommendations if asked.
- Assisting in the prep of salads, starters, and cold dishes.

### Hospitality Waiter, Mino Mino

Jan 2018 — Dec 2019, Maitland

*Responsible for setting up, decorating, and preparing to serve and dining areas following certain directions/layout plans customary to the catering manager's requirements.*

- Created a system for task management, assisting in quickening workflow by 23%.
- Decreased diners' waiting time by 19% due to a new table placement method.
- Replenishing clean glassware, linens, dishes, and silverware.
- Supplying service staff with food.
- Serving patrons with beverages and condiments.
- Cleaning and polishing shelves, furniture, walls, and equipment.
- Stocking refrigerators with drinks as needed.

## EDUCATION

### University of Alaska , Bachelor of Culinary Science

Jan 2021 — Present, Anchorage

- Applicable Coursework: Food and Culture, Nutritional Biochemistry, Microbiology, Medical Nutrition Therapy, Food Service Management, Nutrition Care Process, Environmental Science, Nutritional Journalism, Nutrition and Exercise Physiology.

## COURSES

### **ServSafe Alcohol Certification, National Restaurant Association Educational Foundation.**

Jan 2021 — Jan 2021

### **Certified Restaurant Hospitality Waiter, American Hotel and Lodging Association Educational Institute**

Jan 2020 — Jan 2021

## ACCOMPLISHMENTS

- Devised a task management system that assisted in speeding up workflow by 27%.
- Decreased diners' waiting time by 18% due to a new table placement idea.
- Kept up 93.2% rating for customer satisfaction 20 months in a row.