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## 000-000-0000 / EMAIL / CITY, STATE, ZIP

Profile	Hard-working and easy-going professional with customer service experience. Seeking to expand my skills as an entry-level chef at your restaurant to prepare delicious courses, assist <u>waiting staff</u> , and maintain a clean working area.
Experience	<ul> <li>Server - Company / Location</li> <li>MONTH YEAR - Present</li> <li>Memorized 30+ menu items and answered inquiries based on customer preferences, food sensitivities, and allergies.</li> <li>Recommended menu items for customers with dietary restrictions, increased sales by \$74 on average per shift.</li> <li>Established a cleaning checklist for the closing shift, contributing to being awarded Most Hygienic Restaurant 2017 by the city.</li> <li>Greeted and seated 75+ customers per shift, arranged table settings, delivered checks, and collect payments.</li> <li>Awarded Kitchen Employee of the Quarter in every quarter in 2019.</li> </ul>
	<ul> <li>Host - Company / Location MONTH YEAR – MONTH YEAR</li> <li>Cross-sold appetizers, drinks, and desserts according to customer preferences, increasing sales by \$200 per shift on average.</li> <li>Inspected restaurant and kitchen to ensure compliance with restaurant standards and public health rules and regulations.</li> <li>Collaborated with bar and kitchen staff to ensure prompt delivery of orders, decreasing table wait time by 21%.</li> <li>Welcomed, directed, and seated 110+ customers, assisting children and special needs customers.</li> <li>Answered 30+ phone calls per shift to provide information on reservations, menu items, restaurant hours, and resort services.</li> </ul> <b>Project Experience</b> <ul> <li>Worked with management to establish a cleaning checklist for the closing shift to ensure the morning shift would have an easier time starting.</li> <li>Conducted inspections of the restaurant to ensure it passed health and safety checks in the event of an audit. <li>Successfully implemented new serving policies to help increase significantly increase sales on my shifts.</li></li></ul>
Education	Associate of Science in Culinary Arts - SCHOOL MONTH YEAR • GPA: LIST • AWARD • AWARD Arapahoe Community College - SCHOOL MONTH YEAR • GPA: LIST • AWARD • AWARD
Skills	<ul> <li>Expertise</li> <li>High-volume food service</li> <li>Verbal communication</li> <li>Kitchen equipment</li> <li>Food preparation</li> <li>Customer service</li> </ul>
Licenses & Accreditations	Licenses & Accreditations <ul> <li>Certified Foodservice Professional</li> <li>Certified Working Pastry Chef</li> <li>Certified Decorator</li> </ul>