NAME

TITLE

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

Profile

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Experience

Waitress - Le Pigeon / Location

2018 to present

- Greeted, seated, and served customers in a six-table section.
- Provided an exceptional dining experience on par with the restaurant's reputation.
- Assisted our Maitre d'Hotel with handling up to 30 reservations a week.
- Became an expert on French-inspired fare and recommended food and drinks to patrons.
- Helped test the restaurant's virtual dining club experience during the pandemic.

Sommelier - Pluck Wine Bar & Restaurant / Location

2015 to 2018

- Developed a unique selection of wine for the bar.
- Helped the establishment expand its selection of craft beer.
- Identified the best food and wine pairings to recommend.
- Trained wait staff to present and serve wine.
- Organized wine-tasting events with up to 35 patrons.

Project Experience

 Two-times winner of the Florida Restaurant & Lodging Association Waiter's Relay Race (2012 and 2013)

Education

Bachelor's in Food & Beverage Industry Management -

Johnson & Wales University's College of Hospitality Management

2008 to 2012

- GPA: LIST
- AWARD
- AWARD

DEPARTMENT - White Orchid Restaurant

May to December 2013

- GPA: LIST
- AWARD
- AWARD

Skills

Expertise

- Impeccable professional appearance and demeanor
- Advanced knowledge of formal dining etiquette
- Thorough understanding of food and wine pairings
- Excellent presentation skills
- Exceptional attention to detail

Licenses & Accreditations

Licenses Licenses & Accreditations

Master Sommelier certification