

# ELLEN HARRET

RESTAURANT & CATERING SERVER

## INFO

**Address** 143 Main Ave, San Francisco, CA, 32222, United States

**Phone** 890-555-0401

**Email** [rozenboomchantal@gmail.com](mailto:rozenboomchantal@gmail.com)

### DATE / PLACE OF BIRTH

05/10/1985  
San Francisco, CA

### DRIVING LICENSE

Full

### NATIONALITY

USA

## SKILLS

Food Service	●●●●●
Wine Pairing	●●●●○
Food Safety	●●●●●
Employee Training	●●●○
Food Preparation	●●●○
Customer Service	●●●●●
Bartending	●●●○

## LANGUAGES

English	●●●●●
Spanish	●●●○

## HOBBIES

Food Tasting, French Cuisine, Wine Pairing, Traveling

## PROFILE

Personable and professional Restaurant Server with 7 years of experience in fast casual, casual, and fine dining settings. Extensive knowledge of wine and food pairings with a specialization in French cuisine.

## EMPLOYMENT HISTORY

### Catering Server, Catering Capers

Tallahassee, FL

Dec 2014 - Nov 2017

As a Catering Server, I assisted in the execution of 5+ events per week. Each event had anywhere from 5-700 patrons and ranged from buffet style to multi-course plated dinners. My day-to-day responsibilities included:

- Preparing, transporting, and setting up food for each event
- Assembling dishes onsite during catering events
- Validating proper identification for 21+ parties
- Serving wine, beer, and spirits
- Serving patrons, giving special attention to special requests and food allergies

### Head Server, Chez Pierre

Tallahassee, FL

Mar 2010 - Dec 2014

As the Head Server, I waited on 5-30 tables per shift in a fine dining French restaurant. My day-to-day responsibilities included:

- Greeting guests in a prompt and courteous manner
- Taking orders from patrons, often memorizing the orders if there were 5 patrons or less
- Making suggestions on food and wine pairings, trying to upsell when appropriate
- Inputting orders into our POS system per the chef's guidelines
- Bringing prepared food to tables as soon as it was ready and quickly clearing tables once the food was finished
- Completing side work during down time including shining glasses, rolling silverware, and assisting the dishwasher

### Cashier, Sumo Sabi

Tallahassee, FL

Nov 2009 - Mar 2010

As a Cashier, I cashed out 30+ checks per shift in a fast casual sushi restaurant. My day-to-day responsibilities included:

- Taking customer's orders and relaying it to the sushi creator team
- Ringing up and cashing customer's checks out, giving special attention that the correct change was given
- Taking to-go and delivery orders via phone and processing the related credit card payments
- Assisting in supply inventory and working with the GM to make orders, when necessary
- Training new cashiers and facilitating their shadow week