



# Ellen Harret, Restaurant & Catering Server

SAN FRANCISCO, CA, 32222, UNITED STATES · 890-555-0401

## DETAILS

143 Main Ave  
San Francisco, CA,  
32222, United States  
890-555-0401  
rozenboomchantal@gmail.com

### DATE / PLACE OF BIRTH

05/10/1985  
San Francisco, CA

### NATIONALITY

USA

### DRIVING LICENSE

Full

## SKILLS

Food Service

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Wine Pairing

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Food Safety

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Employee Training

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Food Preparation

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Customer Service

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Bartending

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## LANGUAGES

English

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Spanish

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## HOBBIES

Food Tasting, French  
Cuisine, Wine Pairing,

## 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 Dec 2014 – Nov 2017, Tallahassee, FL

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 Mar 2010 – Dec 2014, Tallahassee, FL

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 Nov 2009 – Mar 2010, Tallahassee, FL

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

