**Server & Waitress Resume Sample**

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*Formally trained Server with 9+ years of experience. Nationally certified Food Handler with PSCC credentials. Seeking to leverage proven skills and acquired experience into a managerial position to grow your business.*

# Professional Experience

## DALLES HOUSE INN & FINE DINER, St. Croix Falls, WI

## Dining Wait Staff Manager, August 2009 – Present

* Manage wait staff of 25+, serving 35 tables daily for 3-star fine dining establishment
* Clean all work areas, equipment, utensils, dishes, and silverware and ensure they are stored appropriately in accordance to state law, passing every annual health inspection
* Trained an average of 10 new employees per year in proper food preparation procedures, ensuring attention to safety, hygiene, and team efficiency
* Ensure all 400sq/ft. of the restaurant and lounge exceed state and federal cleanliness standards.
* Introduce iPad reservations system, trained entire staff on use of Table Manager app functions

## 1918 DRIVE IN DINER, St. Paul, MN

## Night Team Lead, July 2007 – July 2009

* Took orders, scheduled wait staff hours, directed night operations with team of 10 maintaining 100% customer satisfaction through entire 3 years of employment.
* Coordinated order flow between wait staff and kitchen staff, working to increase order delivery efficiency and reduce customer wait time by an average of 3 minutes.

## Night Team Waiter, July 2007 – July 2009

* Took and delivered customer orders in all weather conditions in an efficient and courteous manner all while wearing roller skates.

# Education

## CENTURY COMMUNITY COLLEGE, Forest Lake, MN

## *Certificate in Food Handling and Safety, June 2007*

* Part-time Campus Sous Chef

## *Bachelor of Arts Degree in Hospitality & Tourism, June 2006*

* Regular honor roll recipient
* Organized annual food drives for local food shelf

# LICENSES AND CERTIFICATES

* Current ServSafe Food Handler certification
* Minnesota Certified Food Manager (CFM)

# Additional Skills

* Highly skilled leader with skills in delegating tasks, team building, and creating positive customer experiences
* Skilled in Microsoft office, Cisco Unified Communications phone reservation systems and TableManager software
* Bilingual (Spanish)