

|  | First Name & Last Name | | | | | | | |  |
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|  | Fine Dining Waitress | | | | | | | |  |
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|  | CONTACT |  |  | Summary |  | | |  |  |
|  | phone numberemaillinkedin profileaddress | |  | Dedicated and professional Fine Dining Waitress with 7 years of experience in providing exceptional service. Skilled in managing a refined dining environment, offering personalized service, and ensuring an exquisite dining experience. Seeking to leverage my expertise and passion for fine dining to contribute to the success of an esteemed restaurant. | | | | |  |
|  | SKILLS |  |  | EXPERIENCE | |  | |  |  |
|  | Fine Dining Service  Time Management  Attention to Detail  Customer Service Excellence  Team Collaboration  Menu Knowledge  Wine Pairing  Table Setting and Presentation  Multitasking  Conflict Resolution  Communication Skills  Cleanliness and Sanitation  Problem-Solving | |  | Fine Dining Waitress | [Company Name] | [Location]March 2020 – Present  * Delivered exceptional fine dining service to guests, ensuring a memorable dining experience. * Guided guests through menu selections and wine pairings, providing knowledgeable recommendations. * Managed the dining area with attention to detail, maintaining a clean and elegant environment. * Collaborated with kitchen and bar staff to ensure timely and accurate order delivery. * Addressed and resolved guest concerns promptly, ensuring customer satisfaction.  Waitress | [Company Name] | [Location]June 2018 – February 2020  * Provided efficient and courteous service in a fast-paced dining environment. * Assisted guests with menu selections and accommodated special requests. * Maintained cleanliness and organization of the dining area. * Supported team members during peak hours to ensure smooth operations. * Handled cash and credit transactions accurately, ensuring proper accounting of sales.  Waitress | [Company Name] | [Location]August 2017 – May 2018  * Delivered friendly and attentive service to guests in a casual dining setting. * Took accurate food and beverage orders and communicated them effectively to the kitchen. * Ensured tables were properly set and maintained cleanliness throughout service. | | | | |  |
|  | EDUCATION |  |  |  |
|  | [College Name]2016 – 2020 Bachelor’s Degree in Hospitality Management  **CERTIFICATIONS**  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  NEFA  Certified Professional - Food Safety (CP-FS) | |  |  |