Sierra L. Marston

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EXPERIENCE

The Rusty Pelican ⏚2425 N. Rocky Point Dr. Tampa, Fl, 33607 - *Server*

Seats 400+ people ♦ April 2024 - Sept. 2024 (Due to Helene)

- Handled interactive appetizers at the table.
- Ability to upsell our menu items and wine list.
- The ability to provide an excellent fine dining experience.

Davinci's Italian Eatery ⏚ 150 Mill St. Lewiston, ME, 04240 -*Banquet Server / Server*

Seats 250-350 people ♦ Sep. 2022 - Nov. 2023

- Catered to private events of up to 60 people. Served 20+ parties solo.
- Accurately providing steps of service. Promoted daily specials.
- Familiar with the hostess duties and take-out procedures.

David's Restaurant & Opus 10 ⏚ 22 Monument Square Portland, ME, 04101— *Sous Chef*

Seats 90 people ♦ July 2017 - March 2024

- Managerial duties: closing & opening the restaurant: creating the daily specials, writing of the nightly notes, and the responsibility for the intake of produce & seafood orders.
- Prepped and planned coursed dinners as a private chef for events of up to 30 people in Opus 10.
- Broke down proteins: salmon, tenderloin, sirloin, haddock & lamb.

Emilitsa ⏚ 547 Congress St. Portland ME, 04101 — *Sauté Chef / Bartender*

Seated 50 people ♦ August 2016-2018/July 2020 - Close

- Learned traditional Greek cuisine.
- Started as a dish washer and made it to Saute chef whilst becoming a bartender during Covid.
- Learning the value of appreciating every moving part of the restaurant and respecting their responsibilities.

EDUCATION

La Universite de La Rochelle ⏚ 23 Av. Albert Einstein - *Diplome Universitaire d'Études française 2015 - 2016*

Deering High School ⏚ 370 Stevens Ave, Portland, ME, 04103 -*Diploma 2011 - 2015*

Portland Arts & Technology High School (PATHS) - *Diploma 2013 - 2015*

ABOUT ME:

Originally, I am from Portland, Maine, where I was raised to have a passion for food and excellent service. I have worked beside many talented chefs such as David Turin, Demos Regas, and many more. I am now interested in growing my knowledge of the FOH in hopes of owning a successful restaurant one day.

HOBBIES:

- Volunteer at HarborDish
- Kayaking/hiking
- Vocalist
- Painting

LANGUAGES:

- Intermediate French
- English

SKILLS:

- ServSafe & Tip Certified
- Exceptional conflict & resolution skills.
- High-quality organizational skills & cleanliness.