KS

KELSEY STORAGE

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OBJECTIVE

SKILLED AND MOTIVATED WORKER TO ENHANCE CUSTOMER LOYALTY WITH EXCEPTIONAL SERVICE. MAINTAINS WELL-STOCKED, ORGANIZED STATIONS READY FOR ANY NEED. EXCEEDS CUSTOMER EXPECTATIONS BY PROVIDING FRIENDLY, PROMPT AND ATTENTIVE SERVICE TAILORED TO CUSTOMER'S PREFERENCES.

SKILLS

- Food inspection
- Seating assignment preparation
- High-volume dining
- Buffet setup and takedown
- Hors d'oeuvres service
- Effective customer upselling
- Menu memorization
- Special dietary requirements
- Safe food handling
- Team management

EXPERIENCE

HEAD HOST/CHEF • RODI ITALIAN • 01/21 – 11/21

- Greeted guests and gathered information to seat groups or place on waitlist.
- Monitored dining area to assess server capacity and estimate wait times.
- Answered phone inquiries to schedule and confirm reservations, record takeout orders and respond to service questions.
- Accommodated guests with children and special needs to promote comfortable dining experience.

CHEF • CARLO & JOHNNY • 08/19 – 01/21

- Maintained consistent quality and high accuracy when preparing identical dishes every day.
- Chopped, diced and sliced vegetables and fruit ahead of dinner rush.
- Enforced proper sanitation practices to prevent spoiling or contamination of foods.
- Replenished food items from inventory and rotated ingredients.
- Modified standard recipes to account for ingredient issues, customer requests or substitutions for allergen concerns.
- Prepared dishes in fast-paced environment working with teammates to maintain high customer satisfaction rate.
- Developed processes to streamline food-preparation and presentation tasks, recommending changes as necessary to boost food-cost savings.
- Made recommendations regarding future food and equipment purchases to maintain product effectiveness.

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