
Dining Room Attendant Resume

Job Objective

To obtain a Dining Room Attendant position and to contribute to the success and reputation of the company.

Summary of Qualifications:

- Vast experience in food service and administration
 - Huge knowledge of checking and maintaining stock in the kitchen and preparing items upon request
 - Profound ability to perform temperature check for food during serving time
 - Amazing ability to set up hot and cold food racks in steam and chiller wells
 - Ability to lift trays with food above shoulder level
 - Remarkable ability of meeting and greeting all customers with friendly attitude
 - Strong ability to meet grooming standards and customer expectations
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Work Experience:

Dining Room Attendant, August 2005 to till date
The Charles Hotel, Colchester, CT

- Stacked glasses and mugs in beverage areas.
- Sliced vegetables and meats for salad bar following culinary standards.
- Set up hot and cold food racks in steam or chiller wells.
- Monitored trays on food service line and replaced when empty.
- Cleaned counters, ice cream and beverage dispensers and serving stations continuously.
- Baked pastries and cookies in commercial oven.
- Brewed coffees by using correct type of pot to minimize waste.
- Cleaned coffee brewing equipment weekly.

Dining Room Attendant, May 2000 to July 2005
Kelly Services, Colchester, CT

- Assisted in table maintenance and poured water for guests.
 - Communicated any Guests 'needs to servers.
 - Assisted in restocking side stations using china-glass and silver.
 - Maintained clean work areas.
 - Kept buffet, kiosks clean and neat during business hours.
 - Communicated with kitchen staff on business levels and food quality.
 - Assisted in all hotel or conference center amenities and other restaurants.
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Education:

Associate Degree in Hotel Management, Fort Valley State University, Georgia, GA

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