
Fine Dining Server Resume

Job Objective

To use my abilities and skills and gain employment as Fine Dining Server.

Highlights of Qualifications:

- Extensive experience of fine dining services
 - Profound knowledge of varying types of foods and beverages
 - Exceptional knowledge of state liquor laws
 - Familiarity with food serving standards
 - Wide knowledge of property and company policies and procedures
 - Proficient with safety and sanitation standards
 - Ability to handle cash transactions
 - Proficient with MS office applications
 - Ability to work in demanding work environment
 - Ability to provide exceptional customer services
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Professional Experience:

Fine Dining Server
Fontainebleau Resorts, Collins, MS
August 2007 – Present

- Seated and obtained food orders from customers.
- Informed about daily specials and answered customer questions regarding menu items.
- Communicated customer orders to kitchen staffs.
- Maintained work station clean and organized.
- Served food and beverages within appropriate times.
- Refilled beverages as needed.
- Cleared clutter and dirty dishes from the tables.
- Prepared checks and processed customer payments.

Fine Dining Server
Valley Forge Casino Resort, Collins, MS
May 2004 – July 2007

- Ensured fine dining experiences for customers to encourage repeat business.
 - Arranged tables and chairs based on the type of events.
 - Communicated customer's additional meal requirements and special requests to kitchen staffs.
 - Contacted kitchen staffs regarding recook orders and menu question from customers.
 - Ensured the quality of food served.
 - Cleared and cleaned tables for next guests.
 - Stocked coffee, sugar, napkins, cups and other glassware at service station.
 - Suggested any special menus and desserts to customers.
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Education:

Associate Degree in Restaurant Management
Berkshire Community College, Pittsfield, MA

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