

SOPHIA BROWN

Breakfast Server

- **(123)** 456 7899
- Value of the second of the
- www.qwikresume.com

PROFESSIONAL SUMMARY

Passionate Breakfast Server with 7 years of experience dedicated to enhancing guest experiences. Expert in delivering prompt and courteous service while maintaining high standards of food quality and cleanliness. Proven ability to create a warm atmosphere and exceed customer expectations through attentive and personalized service

WORK EXPERIENCE

Breakfast Server

🛗 Jan / 2021-Ongoing

Blue Sky Innovations

T Chicago, IL

- Executed precise cash handling and POS transactions following company standards.
- 2. Promoted menu items and specials, increasing sales and enhancing guest satisfaction.
- 3. Maintained comprehensive knowledge of menu offerings to provide accurate information to guests.
- 4. Delivered food and beverage service efficiently during peak hours.
- 5. Built rapport with guests to personalize service and enhance their dining experience.
- 6. Resolved guest complaints with professionalism and care, ensuring excellent service recovery.
- 7. Trained and mentored new staff on service standards, improving team efficiency and guest experience.

Breakfast Server

iii Jan / 2018-Jan / 2021

Lakeside Apparel Co

- 📮 Chicago, IL
- 1. Efficiently served breakfast to 100-200 guests daily, ensuring timely service.
- 2. Managed setup and teardown of breakfast stations, maintaining cleanliness and organization.
- 3. Demonstrated strong multitasking skills in a fast-paced environment.
- 4. Provided detailed explanations of daily specials and menu items.
- 5. Assisted guests with inquiries about local attractions and dining options.
- 6. Maintained cleanliness and organization of dining area, contributing to a 15% increase in positive customer reviews.

Customer Service 7 Food Safety Practices 8 POS System Operation 7 Menu Knowledge 10 Upselling Techniques 7 INTERESTS Podcasts Language Learning Cycling





LANGUAGES



EDUCATION

Associate of Science

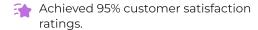
m Jan / 2015-Jan / 2018

Culinary Institute of America

₮ Toronto, ON

Focused on food service management and culinary skills.

ACHIEVEMENTS



Trained new staff on service protocols and menu items.