Robert Smith

On Call Banquet Server

PERSONAL STATEMENT

On Call Banquet Server is Taking responsibility for the well-being of the department, including and food and labor costs. Maintaining interdepartmental relations with the kitchen, sales, and housekeeping departments ensuring all requirements are met. Consulting with the Food and Beverage Manager, Executive Chef and / or Director of Food and Beverage on items such as serving arrangements and additional employees and equipment needed so that the pertinent information is relayed about service, hotel activities, and performance for excellence standards.

WORK EXPERIENCE

On Call Banquet Server

ABC Corporation - November 2013 - December 2014

Responsibilities:

- Cleared tables throughout the dining experience using proper methods for removing dishes, glassware and silverware.
- Cleaned banquet room and banquet kitchen area during and after banquet functions.
- Cooperated closely with other servers to meet and exceed guests' expectations.
- Attended roll call meetings before events to learn function particulars, including guest and hotel expectations.
- Greeted guests and respond to requests in a friendly and courteous manner.
- Served the food and/or beverage in the order and to the expectation of the Banquet Captain to ensure consistency throughout the banquet.
- Promptly bus dished as guests complete each course and/or meal at the end of the meal or function.

On Call Banquet Server

Delta Corporation - 2012 - 2013

Responsibilities:

- Set up and tear down all chairs, tables, stage units and decorations
 Serve guests meals and bus tables Usher guests to their seats during advertised .
- Responsibilities Set, Serve, and Clear all manner of banquet functions, including, weddings, breaks, conventions, corporate events, and Galas always.
- W Olympic blvd, LA, CA, 90015 Supervisor Oscar Yepez-Magallon Position On Call banquet server Duties banquet set-up and break down, bussing tables..
- Set Tables for conventions Preset salad, dessert, water and more Coffee stations Receptions passing appetizers Beer and wine Bartender.
- Carried 10 to 50lb food trays from the kitchen to the ballroom or conference room for luncheons Set tables accordingly and served up to 50 guests.
- Setup and breakdown of banquet rooms per banquet/event manager

CONTACT DETAILS

1737 Marshville Road, Alabama (123)-456-7899 info@qwikresume.com www.qwikresume.com

SKILLS

Consulting Assistant, Customer Service.

LANGUAGES

English (Native)
French (Professional)
Spanish (Professional)

INTERESTS

Climbing Snowboarding Cooking Reading

REFERENCES

Reference – 1 (Company Name) Reference – 2 (Company Name) Ensuring banquet rooms are completely setup with linens, dishware, flatware, glassware,.

 Serving plated meals & monitoring beverage service during banquet functions.

Education

GED