



# MICHÉ ULYSSE

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## **CAREER OBJECTIVE**

I am a server. I have been in the business of serving people for over 10 years where I grew to be an Exceptional communicator and cook. Willing to work holidays and comfortable working in fast-paced environments with a team of 2-8.

During my free time I like to keep myself healthy. I enjoy going to the gym, reading the bible & experiencing new cultures. I would like to work for a company where:

- Employees receive the same type of LOYALTY as family
- Spirit Of Ownership
- Earnest Drive To Serve
- A COMMITMENT To Self-improvement
- Recognition For Going The Extra Mile To Provide The HIGHEST STANDARD Of Service For Our Patrons.



## **WORK EXPERIENCE**

### ***Line Cook/Prep / Kura Revolving Sushi Bar / 12.2019 – Current / # 725-214-5024***

- Prepare identical dishes numerous times daily with consistent care, attention to detail and quality.
- Step into additional roles during busy times to boost coverage of important stations i.e. dish washing and serving.
- Prepared items ahead of time to promote efficiency in dish garnishing.

### ***Server Assistant / Nacho Daddy / 09.2016 – 06.2018 / #702-462-2298***

- Assisted wait staff with timely food delivery and guest requests.
- Kept close eye on customers to quickly spot leaving guests and clear tables for future patrons.
- Assisted cashiers with processing customer payments and documenting orders.

### ***Server / Cowboy's Road House / 05.2014 – 09.2016 / # 410-289-6331***

- Worked with POS system to place orders, manage bills and handle complimentary items for dissatisfied customers.
- Collaborated with kitchen team to support order preparation, manage efficient deliveries and minimize customer service issues by verifying meals.
- Arranged tables for customers, following established preparation procedures to provide guests with excellent experiences and foster repeat business.

### ***Server/Dishwasher / Fajita Grande / 08.2009 – 05.2014 / # 240-707-6333***

- Started as a Dishwasher and moved up to server.
- Maintained proper temperatures, behaviors and controls to meet or exceed health department standards.
- Helped team meet expected demands by restocking work areas throughout restaurant such as server stations, salad bars and supply cupboards.
- Helped customers place orders, explained menu items and suggested appropriate options for food allergy concerns.



## **Skills**

- Cash Handling
- Hospitality Service Expertise
- Food Preparation And Safety
- Point Of Sale Knowledge
- Leadership Competence



## **Affiliations**

- ASEZWAO
- WeLoveU Foundation
- Habitat For Humanity
- Red Cross
- Vitalant/United Blood Services