

Marc Edison Vergeire

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PROFESSIONAL SUMMARY

Hard-working and reliable employee with 11 years' experience as a Food Server or Waiter. Diplomatic, personable, and adept at managing sensitive situations. Highly organized, self-motivated, and proficient with computers. Looking to leverage my skills and experience to best serve your organization.

EMPLOYMENT SKILLS

Customer Service

- Time management
- Point-of-Sale systems
- Problem-solving
- Critical thinking
- Multitasking
- Attention to details
- Food safety
- Interpersonal and communication skills

Computer Skills

- Install, set-up, configure, maintain, repair computer systems, servers and networks.
- Social Media Marketing.
- Microsoft Word, Excel and PowerPoint.
- Cybersecurity
- Front – End Web Development

WORK HISTORY

Golden Bubbles	Waffle Maker/Tearista	March 2024 – June 2024
<ul style="list-style-type: none">• Mixing and preparing waffle batter according to the recipe or standard operating procedures. Ensuring proper temperature settings and cooking times to achieve a consistent and uniform product. Ensuring the quality of waffles by checking for doneness, appearance and taste.• Prepare all beverages orders and ensure that drinks are served with proper garnishes and in appropriate glassware. Maintain cleanliness, hygiene and safety of the bar and floor areas at all times.		
Norwegian Cruise Line Holdings	Waiter	March 2013 – July 2023
CF Sharp Crew Management		
<ul style="list-style-type: none">• Upselling bottled waters, wines, cocktails, or beers. Taking drinks order and serve fast. Ask if they have any food restrictions, dietary needs, or food allergies before taking food orders in the menu.• Manage and service a workstation in a restaurant that is comprised of 18 to 24 seats.		

Waterfront Airport Hotel and Casino	Waiter	February 2011 – February 2012
<ul style="list-style-type: none"> • Check patrons' identification to ensure that they meet minimum age requirements for consumption of alcoholic beverages. • Taking patrons' food and drinks orders, enter into the POS (Points of Sale) for transmittal to the bar and kitchen staff, and serve. 		
Ace Hardware Philippines	Merchandiser	April 2010 – September 2010
<ul style="list-style-type: none"> • Proper handling and maintenance of in-store visual display equipment as well as responsible for any store development. • Engage with the customers and assist with their queries. 		
North Wing Café	Team Member/Service Crew	December 2009 – March 2010
<ul style="list-style-type: none"> • Greet customers, take orders, and serve food and drinks orders with positive and helpful attitude including answering questions about the menu. • Ensure cleanliness daily by cleaning the tables, trays, mopping floors, and washing and sanitizing kitchen utensils. • Work as an all-rounder (Barista, Bartender, Cook and Food Server). 		

EDUCATION

Ontario College of Technology	Computer Network Technology	January 2024 – Present
University of San Jose-Recoletos	BS in Business Administration	October 2020 – September 2021
North Central Mindanao Colleges	Diploma in Food and Beverage	June 2007 – March 2008

CERTIFICATIONS

InstaCert	Food Handler Certificate	March 2024 – March 2029
Logic Gate Technology Institute	Intern Technical Support Computer System Servicing	September 2023 – October 2023
Shangri-La's Mactan Resort Hotel	Intern Food Server/Waiter	May 2009 – September 2009

REFERENCES

Available upon request