Yvonne Tang

SUMMARY

- Having 30 years of food & beverage restaurant experience, particularly in high-end Japanese cuisine.
- Good knowledge of Japanese sake pairing with various Japanese cuisine.
- Familiar with most of the fish in sushi, sashimi, and authentic Japanese dishes.
- Attention to client's detail and provide excellent table service with high average sales.
- ❖ Able to memorize repeated client's favorable dishes and beverages.

EXPERIENCE

EN Japanese Brasserie West Village, NY

Server

2006 - 2020

- Acted as sever, recommended various restaurant chef special to client.
- Trained new server assistant, runner, and server to ensure meeting expectation of client.
- Kept track of supplies and inventory.
- Ensured clients have a memorable dining experience.

Tengda Asian Bistro, Greenwich, CT

Greenwich, CT

Head Waitress

2004 - 2006

- Conducted training for new staff.
- Maintained and coordinate supplies and inventory.
- Supervised restaurant's daily operation.

Koo Restaurant Rye, NY Server

2006 - 2020

- Participated in the running of the restaurant.
 - Took care and fulfilled the customer's order.
 - Maintained clear communication between the kitchen and service floor.

Minado Seafood Restaurant

Midtown, NY and Little Ferry, NJ

Server

2003 - 2004

- Took care of the customer's request.
- Planned and executed large group of party reservations.
- Helped the manager in preparing and maintaining checks and balance.

Sukura Restaurant Upstate, NY

Server and Bar Helper

2003 - 2003

- Took care and fulfilled customer's order.
- Maintained clear communication between kitchen and service floor.
- Assisted bartender in preparing alcoholic beverages.

Hangawi Restaurant Midtown, NY

Hostess

1997 - 2003

- Planned for restaurant's reservation list.
- Greeted and seated customers.
- Helped the owner of restaurant with checks and balances.
- Maintained the restaurant inventory.
- Communicated with various suppliers and placing order .

Education: Malaysia

High School Graduate 1988