

TONY IGWE

Food Service / Front of House Team Member

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PROFILE

Customer-focused Front of House professional with experience in fast-paced hospitality environments. Skilled in food and beverage service, till operation, hygiene compliance, and maintaining clean, welcoming dining areas. Reliable, adaptable, and comfortable working flexible hours in structured and regulated settings.

KEY SKILLS

- Front of House Customer Service
 - Food & Beverage Service
 - Till Operation (Cash & Card)
 - Health, Safety & Hygiene Compliance
 - Cleaning & Dining Area Maintenance
 - Stocking, Rotation & Facing Up
 - Teamwork & Communication
 - Working Under Pressure
 - Upselling & Customer Engagement
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WORK EXPERIENCE

Front of House Team Member – *Rosa's Thai Café, London*

Present • Deliver friendly, efficient front-of-house service in a high-volume restaurant environment

- Serve food and beverages while maintaining excellent hygiene and presentation standards
- Operate POS systems, handling cash and card payments accurately
- Clean and maintain dining areas, service counters, and front-of-house spaces
- Work closely with kitchen and service teams during peak service periods

Front of House / Service Staff – *805 Restaurant, Hendon*

2025 • Provided high-quality customer service in a busy dining environment

- Took orders accurately and ensured timely delivery of food and drinks
 - Supported till operations and payment processing
 - Maintained cleanliness in line with food safety standards
 - Assisted with setup, closing duties, and general front-of-house support
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EDUCATION

BSc Information Technology & Business Information Systems – Middlesex University (2025–2026)
Advanced Diploma in Software Engineering – Aptech (2022–2024)

ADDITIONAL INFORMATION

- Eligible to work in the UK
 - Flexible availability (including evenings and weekends)
 - Comfortable with security procedures and regulated environments
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References available upon request