# Sergio Andrés Quitana Ruiz

Perth, Australia □ 0405865165 sergio\_1306@hotmail.com



**Profile** 

I am a dedicated and customer-focused all-rounder/waiter with over a year of experience in the hospitality industry. I have a proven ability to enhance customer satisfaction by 30% through attentive service and efficient operations. I am skilled in multitasking, team collaboration, and maintaining a high standard of cleanliness and organization. I am seeking to leverage my skills and experience to contribute to the success of your establishment.



Work Experience

05/2024 – present Perth, Australia

# Waiter, Floor Mary Street Bakery

- Enhanced customer satisfaction by 30% through prompt and courteous service.
- Reduced table turnover time by 20% by streamlining order processing and delivery.
- Increased sales upselling menu items and promoting daily specials.
- Contributed to a 25% increase in team productivity by coordinating effectively with kitchen staff and other waiters.
- Maintained cleanliness score in all assigned areas, ensuring compliance with health and safety standards.

03/2023 – 05/2024 Sydney, Australia

## Waiter, Floor The Blue Gum Hotel

- Efficiently took orders, reducing wait times by 20% and enhancing guest dining experiences.
- Skilled in preparing both alcoholic and non-alcoholic beverages, increasing beverage sales by 20%.
- Adapted to various roles during busy seasons, contributing to a 30% improvement in overall service efficiency.

03/2023 – 05/2024 Sydney, Australia

#### Front of the House and Senior Cook Guzman Y Gomez

- Responsible for opening the restaurant and preparing food for breakfast and lunch, improving morning service efficiency by 35%.
- Managed daily food preparations, ensuring a smooth operation, which increased kitchen productivity by 25%.
- Oversaw customer service and prepared coffee to specific customer preferences, enhancing the dining experience by 20%.

09/2022 – 12/2022 Ibagué, Colombia

# Waiter and Cashier Don Pedro Tipico Colombiano Restaurant

- Served as the main point of contact for customers at the juice bar and dining area, improving customer retention by 20%.
- Accurately managed cash transactions, reducing discrepancies by 10%.
- Organized tables and ensured a clean dining environment, contributing to a 15% increase in customer satisfaction.





Languages

English **Fluent** 

Spanish **Native** 



Certificates

**Food Safety Certification** 

**RSA** 



**Education** 

05/2024 – present Perth, Australia

03/2023 - 11/2023 Sydney, Australia

06/2023 - 06/2023 Sydney, Australia

Certificate IV in Leadership and Management Greenwich college

English ILSC

Barista course **ILSC** 



References

0437797791

0424954333

Oscar Vanderveen

Jaime Bedoya