

CONTACT DETAILS

10.12.2020

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Email:

angelordonez107@gmail.com

To whom it may concern,

My name is Angel Ordonez and I am an energetic worker with over 5 years of experience in a wide range of both customer service and hospitality oriented establishments. Strong team player with the ability to maintain high standards in a high volume setting while under pressure. A seasoned leader and decision-maker able to communicate effectively with a variety of clients and personality types. Currently, I am seeking to join a team that holds pride in their work. I look forward to hearing back!

Thank you!

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PERSONAL SKILLS

- Spanish Speaking
- Barista & Coffee knowledge
- Valid N.Y.C. driver's license
- SafeServ Food Handler Card
- BarSmarts Certified: Wine, beer, spirits, & cocktails.

SOFTWARE SKILLS

- Web Development: HTML, CSS, & JavaScript
- Logic Pro x
- Waves Audio
- Microsoft Word

EDUCATION

Bachelor of Computer Science
Purchase College
2018 - Present
Computer Science studies with a focus in Web Development learning scripting, styling, and markup languages such as JavaScript, CSS, and HTML.

PROFESSIONAL REFERENCES

Craig@Tetsunyc.com
Craig Olsen, General Manager, Tetsu

(845) 558-0309
Kristen Biernesser, Floor Manager,
The Horny Ram

WORK EXPERIENCE

Server
Tavola N.Y.C.
July 2019 - Present

High volume server in a rustic Italian Trattoria with a menu constructed of traditional sicilian dishes located in the heart of Hell's Kitchen N.Y.C..

- Executed daily menu presentation and shared distinguished knowledge of Sicilian cuisine and other menu items.
- Worked closely with management to aid in high sales strategy.
- Regularly achieved highest wine sales average.

Server
Tetsu & Masa Raw Bar
January 2019 - August 2019

Fine dining server working under acclaimed chef Masayoshi Takayama. Tetsu & Masa Raw Bar offers both A-la-carte and fixed-price menus of Japanese cuisine in a sleek, sedate setting.

- Deliver efficient service in an upscale high volume environment to ensure an exceptional dining experience inside a michelin rated establishment.
- Collaborated with the kitchen through POS and verbally to maximize the customer satisfaction.
- Provided wine & sake recommendations to a discerning clientele.

Server
The Horny Ram
March 2018 - January 2019

Perform high level service in a high volume environment at a farm-to-table bistro & brunch spot serving creative comfort eats & cocktails amid a lively ambiance.

- Ensured prompt and courteous attention to customer needs while providing superb overall customer support.
- Up-sold wines, liquors, and specials with a professional appearance and mannerism.
- Utilized organization skills to manage business resources, including time and money.

