

JAMIE CHASTAIN

RESTAURANT
SERVER

PROFESSIONAL SUMMARY

I am a restaurant server with significant experience and training in hospitality and customer service. I am also knowledgeable about food safety regulations.

CORE SKILLS

Customer Service
Detail-Orientedness
Point of Sale (POS) System
Operations
Awareness of Food Safety
Professional Etiquette
Analytical Thinking

CONTACT DETAILS

Restaurant Address: 123 Anywhere
St., Any City, State, Country
Email: hello@reallygreatsite.com
Portfolio: www.reallygreatsite.com
LinkedIn: [@reallygreatsite](#)

WORK HISTORY

Restaurant Server

Mara Stelum | Sept 2018 - present

- Take and deliver accurate, efficient orders according to customer specifications
- Anticipate customers' needs and answer questions about the menu

Restaurant Server Trainee

Javion.Javier | July 2015 - Aug 2018

- Answered the phone, booked reservations, and greeted customers
- Cleared the table and presented the bill
- Assisted other servers as needed

TRAINING HISTORY

Mossmarsh Center

Specialized Diploma | Sept 2015 - Sept 2016

- Diploma in Food Safety
- Studied kitchen management, workplace sanitation, and regulations and standards
 - Applied best practices to current workplace

The Forrestlyn School

Bachelor of Arts | Jun 2010 - Jun 2015

- BA Hospitality Management
GPA: 3.32
- Minored in Tourism
 - Project Head, Forrestlyn Foodie Club
 - Restaurant Tour Guide, Forrestlyn City Adventures

WORK REFERENCES

Sandra Chung
Email: hello@reallygreatsite.com
Phone: (123) 456-7890
Connor Malavatsky
Email: hello@reallygreatsite.com
Phone: (123) 456-7890