Jesse

DeHart

801 Paularino Ave Apt. D202 Costa Mesa, CA 92626 Cell: 805-266-1680 dehartjesse@yahoo.com

Summary:

Experienced restaurant worker bringing enthusiasm, dedication, and an exceptional work ethic. Trained in customer service with a high energy and outgoing dedication to provide positive guest relations. High volume dining, customer service, and cash handling background.

Key Skills:

- -ServSafe Manager Certified
- -ServSafe Responsible Alcohol Service Certified
- -Trained Food Handler
- -Proficient Customer Service
- -Quick Learning
- -Accuracy and Attention to Detail
- -Ability and Adaptability to Work Under Pressure
- -Great Time Management
- -Great Team Worker
- -Multitasker
- -Experienced at POS Systems

Education:

- -Ernest Righetti High School
- -Santa Maria, California
- -2006-2010
- -High School Diploma

Experience

Yardhouse 620 Spectrum Center Dr Irvine, California 92618

Server (07/10/2019-Present)

- -Provided a fun, friendly attitude in a fast-paced restaurant
- -Gained an extensive knowledge of beer to be able to recommend and sell great selections from over 150 beers on tap
- -Provided attentive and friendly service that ensured hospitality for guests
- -Helped guests feel valued and well-taken care of
- -Worked well and found success with over 100 team members from all different positions
- -worked well with managers to always ensure guests needs were taken care in case of a problem
- -Prebussed tables, ran drinks and food to provide fast turnover of tables -effectively closed restaurant by following proper side work guidelines and health code

Ruscello 3333 Bristol Street Costa Mesa, California 92626

Lead Server (04/02/2018-06/13/2019)

- -Lead shifts by communicating updates between FOH staff and managers
- -Effectively suggest and promote locally sourced chef specials and wines to pair with
- -Handle high amounts of cash from cash registers and handled end of shift checkouts for servers and hosts
- -Being able to Comp and Void items for fellow servers
- -Effectively handle guest situations when complaints arise
- -Able to answer guest questions about menu items and drinks
- -Maintain a positive attitude in a faster pace fine dining restaurant
- -Help grow sales and maintain profits for restaurant

Chili's Bar and Grill 3745 Alton Parkway Irvine, California 92606

Manager (11/1/2017-2/28/2018)

- -Managed over 40 team members as a member of the management team in a fast paced, casual dining restaurant.
- -Handled large amounts of money every shift and distributed money to tipped out positions
- -Effectively cut labor to improve overall profit for the restaurant
- -Able to handle guest complaints in a reasonable and professional matter by listening, apologizing, solving the problem, and thanking the guest for the feedback
- -Motivated team members to actively sale menu items to guests
- -Placed accurate orders based off of inventory that was taken ensuring profitability
- -Maintained an upbeat, encouraging attitude during shifts to provide a great example to team members and guests
- -Gave daily inspections of food to ensure that it is safe to serve to guests
- -Gave focused feedback when coaching team members
- -Listened to needs of team members to create best possible work experience

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Server/Bartender (4/28/2011-10/31/2017)

- -Able to upsell great menu items to guests based off of their occasion
- -Pre-bussed and bussed tables to ensure a high table turnover rate
- -Worked well in a team dynamic to provide great service to every guest
- -Ensured responsible selling of alcohol to guests
- -Ability to talk and listen to guests and anticipate any needs of the guest
- -Able to listen and solve guest complaints
- -Able to make great drinks and give recommendations for guests from the bar