

David Prieto

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CAREER OBJECTIVE

Efficient Theatre Arts major from California State University, with 4+ years of work experience. Aiming to leverage a proven knowledge of customer satisfaction, plating and food presentation, and complaint resolution skills to successfully perform the Server role at your company. Frequently praised as adaptable by my peers, I can be relied upon to help your company achieve its goals.

PROFESSIONAL EXPERIENCE

North Italia, Irvine, CA— Server

February 2022 - Present

- Dedicated to ensuring customer satisfaction thorough knowledge of menu offerings including gourmet food and beverage pairings
- Memorize over 50+ menu items and rotating specials in order to give customized recommendations to guests with allergies and/or preferences
- Frequently assisted colleagues during rush periods to foster / promote teamwork while providing exceptional service and guest dining experience
- Solidified experience to complete work accurately in high volume and time constraining situations.

Lazy Dog, Irvine, CA— Server

December 2020 - Present

- Maintained and enforced strict up-to-date cleanliness and social distancing policies regarding the COVID-19 outbreak to ensure both employee safety and customer satisfaction
- Repeatedly selected by management to serve Lazy dog corporate and VP of Lazy Dog
- Swiftly and successfully resolved conflict resulting in customer satisfaction 100% of the time

Olive Garden, Santa Ana, CA — Server

August 2018 - December 2020

- Provided excellent guest services by delivering a positive dining experience to all customers through outstanding customer service while supporting other colleagues.
- General food service responsibilities including waiting on tables,

EDUCATION

CALIFORNIA STATE
UNIVERSITY
Long Beach, CA

B.A. Theatre Arts
Performance

GPA 3.7

Awards & Honors: Dean's
List

assisting other servers Maintaining section cleanliness, up-selling food products and merchandise

- Provided exceptional customer service in a restaurant setting – Acquired time management skills – Established outstanding rapport with customers