

TAYLOR AMARI BOYKIN

CREATIVE PROFESSIONAL

CONTACT



713-816-9973



tayloramari585@gmail.com



Houston, Tx

SKILLS

Customer Service

POS

Fast Learner

Organizational Skills

Food Safety

Upselling

Serving

Team Player

REFERENCES

Gabrielle Amani

MEFeater CEO

929-533-5698

Gina Kwok- Tischler

SCAD Professor

gkwok@scad.edu

OBJECTIVE

Skilled restaurant team member looking to employ my abilities in communication, problem-solving and attention to detail in a server role. Highly committed to providing enjoyable dining experiences to customers. Excels in fast paced, busy environments and enjoys working on a great team.

EDUCATION

Savannah College of Art and Design

Master of Arts in Luxury and Fashion Management (in progress)
2020-2023

Clark Atlanta University

Bachelor of Arts (Fashion Merchandising Major, Business
Administration Minor) 2016-2020

EXPERIENCE

Hillstone

Server

Sep 2022- January

- Present menu and answer questions
- Take orders and make recommendations
- Manage tables paying attention to cleanliness and order
- Issue bills and accept payment
- Listen to complaints or problems with a positive attitude

MEFeater Magazine

Creative and Junior Social Media Coordinator

Feb 2021- July 2022

- Works alongside the CEO and Managing Director to develop design concepts and directions for marketing materials, campaigns, and multiple projects.
- Assists in creating layouts, mood board, treatments, and mockups to illustrate design ideas to other members of the team or clients.
- Assists in production and on set for photoshoots, events, creative projects and fashion shows
- Assists and oversee social media content.
- Use social media application tools such as Later and Monday

Express

Sales Associate

Mar 2020- Feb 2021

- Dress and style mannequins to promote new product launches and reflect festive or seasonal themes
- Greeting clients and providing outstanding customer service
- Achieved established monthly sales and credit goals
- Efficiently managed financial transactions

Pappasito's Cantina

Host/ Server

May 2017- Mar 2019

- Take and process guests' orders in a timely fashion
- Memorize drink and dessert menu for on-demand recitation
- Up-sell desserts and drinks as appropriate for individual guests and parties
- Manage large groups quickly and efficiently through attentive service and precise order taking
- Maintain a fine dining atmosphere and handle guest complaints/requests quickly