

MARINO BULUX

Houston, TX 77063 | 8324557840 | mbulax100@gmail.com

Professional Summary

Talented Server bringing skills in order management, payment processing and upselling. Stay current on menu items and consistently offer targeted recommendations to meet individual customer needs. Knowledgeable about handling special dietary requirements and general food safety standards.

Hardworking and passionate job seeker with strong organizational skills eager to secure entry-level server position. Ready to help team achieve company goals.

Skills

- Dining Room Cleaning and Upkeep
- Special Requests and Substitutions
- Specials Promotion and Upselling
- Relationship Building
- Cool Under Pressure
- High Energy and Stamina
- Warm and Friendly
- Verbal and Written Communication
- Upselling and Cross Selling
- Food and Beverage Service
- Menu Recommendations
- Team Player
- High Volume Dining
- Wine and Liquor Service
- Food and Beverage Pairings
- Reliable and Responsible
- Adaptable and Flexible

Work History

Server

02/2020 to On Call

Backstreet Café – Houston, TX

- Cultivated warm relationships with regular customers.
- Worked with POS system to place orders, manage bills and handle complimentary items.
- Explained menu items and suggested appropriate options for food allergy concerns.
- Bussed and reset tables to keep dining room and work areas clean.
- Applied comprehensive knowledge of wine, cider and beer to increase daily beverage sales.

Server

01/2021 to 10/2022

Brasserie 19 – Houston, TX

- Supervised dining table set-up to prepare for diversity of event types, following strict service standards.
- Checked guests' identification before serving alcoholic beverages.

- Strategically timed check-ins with customers to take orders and confirm satisfaction with meals after delivery, taking action to correct any problems.
- Maintained order efficiency and accuracy through clear communication with kitchen staff, earning numerous recommendations from satisfied customers.
- Shared knowledge of menu items and flavors, enabling customers to make personal decisions based on taste and interest.
- Maintained thorough menu knowledge to sufficiently answer questions regarding menu item sourcing, ingredients and cooking methods.
- Displayed enthusiasm and promoted excellent service to customers, successfully increasing referrals and walk-in business.

Server

03/2019 to On Call

RokaAkor – Houston,

- Cultivated warm relationships with regular customers.
- Collected payment for food and drinks served, balanced cash receipts and maintained accurate cash drawer.
- Quickly and clearly communicated dining orders to kitchen staff, directing attention to special requests or dietary restrictions.
- Inspected dishes and utensils for cleanliness.
- Presented menus to patrons promptly after seating and answered questions about menu items, making recommendations upon request.
- Collected orders and relayed them to bartenders quickly and accurately.
- Kept track of event finances, initial deposits, due payments and final balances.
- Upsold high-profit items such as appetizers and mixed drinks to enhance sales numbers.
- Applied comprehensive knowledge of wine, cider and beer to increase daily beverage sales.

Education

Auto Technician : Car Motors

05/2017

Houston Community College - Houston, TX

High School Diploma

05/2015

Lamar High School - Houston, TX

Certifications

Introductory Sommelier Course 2022