



## CONTACT ME

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✉ mcmgugol@gmail.com

📍 Tustin, CA.

## EDUCATION

California Food Handler's  
Card (August 2023)

**U.C. Davis**  
B.S. Animal Science

## SKILLS

- Point - of -Sale Systems
- Colaborative Mindset
- Postive Communication
- Active Listening
- Multi-tasking

## REFERENCES

Alexa Sanders | Manager | Seaspine  
alex.sanders@seaspine.com

Priscila Montanez | Colleague | NAMSA  
p.montanez@namsa.com

# CASSI GUGOL

## SERVER

## ABOUT ME

Hi there, I'm Cassi! I am a food enthusiast looking to give other food lovers a great experience. I bring a calm, collaborative, and positive mindset wherever I go. A couple of my best qualities is that I prefer to keep busy and can learn quickly. I also have a vast variety of work experience, which allows me to connect with so many people.

I am looking for part- time work for evenings and weekends. I am also available on holidays.

## CURRENT WORK EXPERIENCE

### Orobae Specialty Tea

October 2023 - Current

Cashier/Server/Barista | Irvine, CA.

- Interact with customers to take their orders, answer menu questions, and handle payments.
- Deliver drinks to customers, handle complaints, communicate with kitchen staff to correct any issues.
- Collaboratively and consistently create drinks per company's recipe.
- Maintain a clean and tidy work space.

### Seaspine

September 2023 - Current

Quality Control Lab Technologist | Irvine, CA.

- Individually and collaboratively execute testing and project development for spinal implants that improve patient quality of life.
- Maintain and enter data for analysis and trends.
- Trouble-shoot and maintain equipment.
- Clean and restock supplies.

## PREVIOUS EXPERIENCE

### Black Angus Steakhouse

2012 - 2014

Server/Cocktail Server | Vallejo, CA.

- Greeted and seated guest to assigned tables.
- Took orders and submitted orders to kitchen using point - of - sales system.
- Delivered food, provided for guests needs, communicated to kitchen for re-makes or on-fly orders.
- Handled cash and card payments.
- Cleaned work spaces and completed side work.