

Bryanné Taylor

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SUMMARY

Hardworking waitress with 6 years of experience and solid background in food service field. Highly skilled at meeting needs of diverse customers while keeping calm and maintaining professionalism. History of delivering speedy service while working on feet for long periods of time and training incoming staff.

SKILLS

- Customer Service
- Order Accuracy
- Food inspection
- Guest Relations Management
- Point of Sale (POS) system operations
- Food safety understanding
- Menu Recommendations
- High-volume dining
- Guest Relations
- Upselling
- Order Taking
- Cash Handling
- Handling Complaints
- Professional Appearance
- Food allergy awareness
- Supply Restocking
- Table turnover

EXPERIENCE

Waitress , Komodo, January 2021-February 2024

Miami, FL

- Presented food and beverages to guests at tables.
- Reviewed daily specials, menu changes and service specifications.
- Collected tickets and followed proper cash-handling procedures.
- Checked identification to verify minimum age requirements for consumption of alcoholic beverages.
- Maintained polite and professional demeanor to patrons to encourage inquiries and order placements.
- Explained menu options to guests, offered suggestions and took orders for food and beverages.
- Stocked service areas with supplies during slow periods.
- Explained menu items, describing ingredients and cooking methods upon request.
- Set up tables in between patrons to reduce wait times.
- Delivered food from kitchen, fulfilling additional requests to maximize guest satisfaction.
- Rolled silverware and set up food stations and dining areas to prepare for next shift or large parties.
- Communicated with kitchen staff to stay updated on item availability and customer wait

times.

Waitress , Moxie's Grill & Bar, October 2017-February 2019

Houston, TEXAS

- Greeted customers and provided menus.
- Assisted in seating guests at tables or booths.
- Took orders for food and drinks and delivered them to guests.
- Answered questions about menu items, ingredients, and pricing.
- Communicated daily specials to customers.
- Bussed tables as needed during peak hours.
- Helped customers select menu items by suggesting courses, explaining specials and answering food preparation questions.
- Suggested additional items to customers to increase restaurant sales.
- Maintained a clean work station by restocking supplies, wiping down counters.
- Developed positive relationships with regular customers through friendly conversation.
- Assisted other wait staff members in times of heavy customer traffic.
- Greeted customers, answered questions and recommended specials to increase profits.
- Presented food and beverages to guests at tables.
- Communicated with kitchen staff to stay updated on item availability and customer wait times.

EDUCATION AND TRAINING

Associate of Arts

Business Administration, Houston Community College, Houston TX May 2019

High School Diploma

West Side High School, Houston TX May 2016