

Luis Cervantez

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Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Assistant F&B Manager

Fairmont Hotels & Resorts - Dallas, TX

August 2022 to Present

Manage different venues in the hotel, bar, restaurant, room service and minibar. Manage staff, coaching and praising, scheduling, working along side the director of F&B to come up with new bar drinks, work along side the chef to come up with new menus.

FOH Manager

Lupe Tortilla Mexican Restaurants - San Antonio, TX

June 2021 to August 2022

FOH manager, managing FOH staff and bar, quality control, customer service, maintenance and setting context.

Service Manager I

Le Pain Quotidien - Pasadena, CA

September 2018 to March 2020

Opening and closing the restaurant, managing staff, FOH and BOH, handling money, customer service, inventory, making sure restaurant is in guidelines with food and safety and a lot of hands on.

BOH Manager

Chick-fil-A - Odessa, TX

April 2018 to May 2018

Manage back of the house

Specimen Collector

DRUG SCREEN COMPLIANCE - Midland, TX

August 2017 to October 2017

Collection of specimen for drug testing as well as hair collecting and DOT collections.

Construction Laborer

Saulsbury - Odessa, TX

March 2016 to September 2016

Assist carpenters

Server/Bartender/Supervisor

Jorge's restaurant - Odessa, TX
September 2011 to March 2016

Supervise, customer service and bartending.

Aerobics Instructor

ODESSA COLLEGE
February 2004 to March 2012

Education

Associate in Biology

Odessa College - Odessa, TX

Skills

- Fitness (7 years)
- Customer Service (4 years)
- Construction (Less than 1 year)
- Bartending
- Group Fitness
- Retail Sales
- Restaurant Management
- Food Safety
- Serving Experience
- Microsoft Excel
- Leadership
- Restaurant experience
- Management
- Microsoft Word
- Supervising experience
- POS
- Kitchen Management Experience
- Catering

Certifications and Licenses

CNA

August 2003 to August 2003

Group fitness

February 2005 to January 2012

Manager servsafe

August 2019 to August 2023

food handler certificate.

Assessments

General manager (hospitality) – Proficient

June 2020

Solving group scheduling problems and reading and interpreting P&L statements

Full results: [Proficient](#)

Work motivation – Completed

August 2020

Level of motivation and discipline applied toward work

Full results: [Completed](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.