Jason Rodriguez

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To obtain a professional position, achieving and exceeding all company objectives. To accomplish challenging responsibilities, and provide an opportunity to significantly contribute to the company's organizations, efficiency, growth, and profitability by utilizing hands-on skills.

PROFESSIONAL EXPERIENCE:

Sushi Bar Dallas - March 2024 - Current (Dallas, TX)

- Created a welcoming and engaging environment for patrons.
- Demonstrated strong interpersonal skills, including attentiveness, friendliness, and anticipation of customer needs.
- Familiarity with sushi and Japanese cuisine, including various types of sushi, sashimi, sake, and other beverages.
- Provided recommendations and guidance to customers based on their preferences.
- Worked efficiently in a fast-paced environment.
- Multitasked, prioritized tasks, and maintained composure during busy periods.
- Worked collaboratively with other staff members, including sushi chefs
- Successfully upsold premium drinks, specials, or promotions to increase sales and enhance guest experiences

Niwa Japanese BBQ - Oct 2016 - December 2023 (Dallas, TX)

- Opened restaurant in 2016
- Bartender, Server, trainer in all positions
- Collaborated on creating new drinks for the menu
- Fast paced, multitasking, and team focused environment
- Attention to guest allergies and dietary restrictions
- Extensive training in traditional Japanese cuisine
- Extensive training in bar product knowledge (Japanese Whiskeys, sake, shochu, etc)
- POS optimization (pricing, ticket routing, etc)
- Restaurant website optimization

Blue Sushi- Dallas - July 2014 - June 2015 (Dallas, TX)

- Demonstrate exceptional customer service skills by consistently exceeding guest expectations
- Maintain a professional and efficient demeanor during high-pressure situations
- Collaborate effectively with kitchen staff and management to ensure accurate orders and timely delivery of food and beverages
- Display excellent communication skills by actively listening to guest needs and preferences
- Proficiently managed multiple tables simultaneously while prioritizing tasks
- Implemented upselling techniques to promote menu items and enhance overall guest experience

Edoko Sushi & Robata- Richardson - July 2015 - May 2016 (Richardson & Plano)

- Bartender, trainer
- Fast paced lunch service with high volume lunch crowd
- Team oriented tasks

NAAN Sushi- Plano - Dec 2013 - Oct 2014 (Plano, TX)

- Worked as a server and bartender.
- Upscale style sushi restaurant, in a very popular shopping center.
- Leadership amongst new servers, never before trained in Japanese style cooking.
- Cocktail server until 2AM on weekends.

Sushi Zushi- Uptown - March 2013 - Feb 2015 (Dallas, TX)

- Very fast paced work environment.
- 140+ rolls featured in the menu.
- Strict food times from two separate kitchens.
- Team oriented tasks.

Highlights

- Ability to build strong customer relationships (regular following)
- Ability to handle fast-paced environment
- Excellent verbal communication skills
- Flexible with scheduling
- Highly motivated to work in a customer service oriented job
- Able to establish and maintain effective working relationships
- Ability to follow instructions and established procedures
- Ability to multitask
- Excellent interpersonal skills
- Motivated food serving professional with 15+ year's food and beverage experience in casual and Fine dining, speed bars, etc.
- Bilingual (Spanish and English)

Education

Plano West Sr High Aug 2009- May 2010 (Plano, TX)

Collin County Community College Aug 2012- Nov 2013 (Plano, TX)