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| **Javier Estrada** | 903.676.8241⬩ xaviextrada@hotmail.com |

**CAREER PROFILE**

Results-focused, quality-driven professional with extensive experience in business and operational development positions, demonstrating consistent achievement of objectives, strong sales and service skills, and dedication to organizational goals. Advanced presentation and relationship development abilities, with track record of generating growth and efficiency.

***Core Knowledge & Skill Areas:***

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| * Customer Relationships
 |  | * Italian Food Background
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| * Great Employee Relationships
 | * Service Technique
 | * Service Strategies/Solutions
 |
| * Problem Solving
 | * Kitchen Operations
 | * Process Redesign/Streamlining
 |
| * Restaurant Efficiency
 | * Team Training & Mentoring
 | * Market Development
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**RELEVANT EXPERIENCE**

**Stephan Pyles Restaurant. July 2005-February 2011**

**Nick & Sam’s Steakhouse. February 2011-Sep 2017**

**The Network Bar. Sep 2017-Dec 2019**

**Rex’s Seafood. Dec 2019- Sep 2022**

**Terillis Italian Restaurant. Sep 2022-Present**

* Serves patrons with food and beverages in a positive and friendly manner.
* Provides information to help food and beverage selections.
* Presents ordered choices in a prompt and efficient manner.
* Maintains dining ambiance with an enthusiastic attitude.
* Prepares room for dining by clothing tables and setting decorations, condiments, candles, napkins, service plates, and utensils.
* Helps patrons select food and beverages by suggesting courses, explaining the chef’s specialties, identifying appropriate beverage pairings, and answering food preparation questions.
* Transmits orders to bar and kitchen by recording patrons’ choices and identifying patrons’ special dietary needs and special requests.
* Keeps kitchen staff informed by noting timing of meal progression.
* Serves orders by picking up and delivering patrons’ choices from bar and kitchen and delivering accompaniments and condiments from service bars.
* Responds to additional patron requirements by inquiring of needs and observing dining process.
* Maintains table setting by removing courses as completed, replenishing utensils, refilling water glasses, and wine glasses or other special needs.
* Concludes dining experience by acknowledging choice of restaurant and inviting patrons to return.
* Obtains revenues by totaling charges, issuing bills, accepting payments, delivering bills and payments to host, and returning change or credit card and signature slip to patrons.

 **Experience, and Licensing**

* TABC & FOOD HANDLERS
* 18 years server experience

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| **Spoken Languages**  | **Fluent in both English and Spanish.** |
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