

LIZETH RODRIGUEZ

Houston, Texas 77074

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SKILLS

- Strong Work Ethic
- Guest Engagement
- TABC
- Food Handlers
- Bilingual
- Training/Leader Roles

WORK HISTORY

02/2024 to Current	Server/Server Trainer <i>Prime 131 – Houston, TX</i> <ul style="list-style-type: none">• Trained new team members on restaurant procedures, menu items, and performance strategies.• Worked Private Events, PDRs and Banquets alone and with multiple coworkers.• Demonstrated strong knowledge of food and beverage service standards.
11/2023 to Current	Server/Cocktail Waitress <i>The Palm Downtown – Houston, TX</i> <ul style="list-style-type: none">• Demonstrated strong multitasking skills by managing multiple tables in dining room and bar area simultaneously without compromising service quality.• Served food and beverages promptly with focused attention to customer needs.• Collaborated with team members in Banquets and Private Parties
11/2022 to 04/2023	Server/Cocktail Waitress <i>Truluck's – Houston, TX</i> <ul style="list-style-type: none">• Assisted in training new cocktail waitresses on proper serving techniques, company policies, and customer service best practices.• Handled cash transactions accurately, balancing daily sales at the end of each shift without discrepancies consistently.• Demonstrated exceptional multitasking abilities under high-pressure situations while delivering outstanding customer service consistently.
01/2019 to 07/2022	Server Assistant <i>Hyatt Regency Downtown-Shula's Steakhouse – Houston, TX</i> <ul style="list-style-type: none">• Bussed tables between courses and load and unloaded trays to expedite tasks.• Adapted quickly to changing circumstances, such as accommodating last-minute reservations or handling unexpected guest requests, demonstrating flexibility and professionalism under pressure.
09/2021 to 04/2022	Cocktail Waitress <i>Post Oak Hotel-HBar – Houston, TX</i> <ul style="list-style-type: none">• Maintained high levels of bar safety by closely monitoring guests' conditions and discontinuing service or asking patrons to leave.• Carried out complete opening, closing and shift change duties to keep restaurant working efficiently.• Worked under high volume while maintaining Forbes standards with every guests.
04/2013 to 01/2019	Server <i>Cafe Piquet Cuban Cuisine – Houston, TX</i> <ul style="list-style-type: none">• Assisted in training new hires, providing guidance on restaurant standards and best practices.• Handled cash transactions accurately, contributing to balanced daily financial reports.