

Maria Assis

Professional Summary

Accomplished food & beverage professional with a background in luxury hospitality, refined guest service, and team leadership. TABC and ServSafe certified, with bilingual fluency and a polished, detail-driven approach to high-end service environments.

Work History

Mara's Med Spa - General Manager

Dallas, TX

06/2024 - 07/2025

- Directed all facets of daily operations at a luxury spa, ensuring an atmosphere of exclusivity and meticulous client care.
- Recruited, trained, and mentored a dedicated team of estheticians and administrative staff, instituting performance standards that elevated client retention and satisfaction.
- Orchestrated scheduling, inventory controls, and payroll processing achieving a 30 % reduction in administrative inconsistencies.
- Implemented elevated hospitality protocols for VIP guests, significantly enhancing brand perception and membership expansion.

My Healthy Stand - General Manager of Food Service

Dallas, TX

01/2021 - 02/2024

- Spearheaded operational logistics and staffing for nationwide health-and-wellness pop-ups, coordinating travel, recruitment, training, and payroll for on-site teams.
- Developed streamlined inventory and reporting systems, driving enhanced operational precision and cost control.
- Represented the brand at high-profile events, forging key relationships and amplifying exposure through immersive, experiential service.

Fogo De Chão - Host Manager

Plano, TX

03/2021 - 01/2023

• Served as the warm and professional first point of contact in a high-volume, upscale Brazilian steakhouse, managing reservations and

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Skills

- Bilingual: Fluent in English & Portuguese; conversational Spanish
- TABC & ServSafe Certified
- Expertise in upscale food & beverage service
- Front-of-house leadership & team coordination
- Proficient in POS and reservation systems (OpenTable, Toast)

Education

Prosper High School

Prosper, TX

Certifications

ServSafe Certified TABC Certified

guest flow seamlessly.
Assisted in orchestrating large-party logistics during peak periods, ensuring service consistency and elevated hospitality standards.

Languages

English Portuguese

Native or Bilingual Native or Bilingual