## **Zyndelle Leon**

760.454.9182, Leonzyndelle@gmail.com

PROFILE	With over four years of hands-on experience in the hospitality industry, I bring a strong commitment to providing exceptional service in fast-paced environments. My attention to detail, positive attitude, and ability to anticipate guests needs have helped me build strong rapport, ensuring memorable experiences. I thrive in team-oriented settings, and my communication skills allow me to efficiently collaborate amongst a team.	
EMPLOYMENT HISTORY		
Sep 2021 — Jul 2022	Server, Small Barn	Temecula
	<ul> <li>Trained under senior servers to learn pacing and formal service techniques</li> <li>Eagerly absorbed feedback and quickly adapted to the standards of an upscale dining environment</li> <li>Prioritized guests needs and tasks efficiently</li> <li>Maintained upscale personal presentation in line with restaurants core values and ambiance</li> </ul>	
Jun 2022 — Jun 2023	Server, Din Tai Fung	Costa Mesa
	<ul> <li>Delivered attentive, high-quality service in a fast-paced environment, ensuring guest satisfaction from greeting to closing check</li> <li>Resolved guests concerns calmly and professionally, turning not up to standard service into positive outcomes</li> <li>Followed proper ID checking procedures and alcohol serving laws to maintain compliance</li> <li>Stepped into multiple roles as needed- expo, busser, setter and greeter- to support team</li> </ul>	
Sep 2023 — Jan 2025	Server and Bartender , Paradisaea	San Diego
	<ul> <li>Maintained full bar knowledge, incleaverience</li> <li>Closed out daily sales, completed sl</li> </ul>	ils with consistency and presentation precision uding wine and beer pairings, to enhance guests dining nift reports, and balanced registers kets without compromising service standards
Jul 2023 — Present	Supervisor, Reiss London	San Diego
	<ul> <li>Tracked KPI's and provided daily performance coaching to team to drive store profitability</li> <li>Led successful in-store product launches, increasing foot traffic and sales</li> <li>Supervised a team of 5 associates, managing scheduling, floor coverage, and delegation of floor walks</li> <li>Maintained stock levels and conducted inventory audits, reducing stock loss and improving organization</li> </ul>	
SKILLS	Leadership and Teamwork	Efficient
	Customer Service	POS Knowledge
	Adaptability	Sales

RBS Certified, California Department of Alcoholic Beverage

County of San Diego Food Handler Card, StateFoodSafety

COURSES

Aug 2021 — Aug 2025

Aug 2023 — Aug 2026

Control