* Lead a 15-member waitstaff, handling all scheduling and approving/denying time-off requests
* Memorize restaurant’s wine stock and appropriate entrée pairings, leading to daily wine sales averaging $180, 15% higher than company average
* Operate POS terminals to input customer orders, swipe credit cards, and enter cash amounts received in a 120+ seat restaurant
* Brainstormed and implemented delivery/takeout menu options to help the restaurant survive during the COVID-19 pandemic
* Trained 6 new waiters, ensuring attention to detail and comprehensive understanding of restaurant methodology and practices
* Lead a 15-member waitstaff, handling all scheduling and approving/denying time-off requests
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Generosity

Public Speaking

Decision Making

Teamwork

Networking

**PRO.SKILLS**

July’ 2017

**COMMUNICATION TECHNOLOGY**

University / College / Institute Name

July’ 2017

**MASTERS IN COMPUTER TECHN**

University / College / Institute Name

Feb’ 2004

**BACHELOR OF ARTS**

University / College / Institute Name

**EDUCATION**

**Phone :**

+602 (4859) 3152

**Gmail :**

collin@michael.com

**WebSite :**

www.michael.com

**Location :**

570,Jones clinton tower, NY

**CONTACT ME**

**2012 - 2013**

**HEAD WAITER**

*LASAGNA HOTEL | Washington DC*

**2012 - 2013**

**HEAD WAITER**

*LASAGNA HOTEL | Washington DC*

**WORK EXPERIENCE**

Waiter with 5+ years of experience providing excellent service to diners at quality establishments. Familiar with POS terminals and common restaurant machinery, and possess a proven ability to upsell alcohol, desserts, and appetizers to customers. Looking to leverage my knowledge and experience into a waitering role at Jimi’s Steakhouse.

**PROFESSIONAL PROFILE**

**25+ CONTEST**

**4 PROJECTS**

**5Y WORK EXP.**

WAITER

**MICHAEL COLLIN**

* Lead a 15-member waitstaff, handling all scheduling and approving/denying time-off requests
* Memorize restaurant’s wine stock and appropriate entrée pairings, leading to daily wine sales averaging $180, 15% higher than company average
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**WORK EXPERIENCE (CONTINUED)**

• PHOTOGRAPHY

• GARDEN

• PAINTING

• KNITTING

• HIKING

**HOBBIES**

• ENGLISH (native language)

• FRENCH (speaking,reading ,writing)

• HINDI (speaking, reading , writing)

**LANGUAGE**

July’ 2017

**ENTER YOUR AWARDS NAME**

University / College / Institute Name

July’ 2017

**ENTER YOUR AWARDS NAME**

University / College / Institute Name

Feb’ 2004

**ENTER YOUR AWARDS NAME**

University / College / Institute Name

**AWARDS**

• CATEGORIZING DATA

• TIME MANAGEMENT

• PEOPLE MANAGEMENT

• PAINTING A ROOM

• TAKING OUT THE TRASH

• GARDEN MAINTENANCE

• STRESS MANAGEMENT

**EXPERTISE**

**SOCIAL MEDIA**

**Facebook :**

Your Facebook Full Name Here

**Twitter :**

Your Twitter User Name Here

**Linkedin :**

Your Linkedin Full User Name Here

**Instagram :**

Your Instagtam Full Name here

**Phone :**

+602 (4859) 3152

**Gmail :**

yourdomainnamehere@gmail.com

**WebSite :**

www.yourwebsitename.com

**PERSON FULL NAME HERE**

General Manager || Company Name

**Phone :**

+602 (4859) 3152

**Gmail :**

yourdomainnamehere@gmail.com

**WebSite :**

www.yourwebsitename.com

**PERSON FULL NAME HERE**

General Manager || Company Name

**REFERENCES**

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**2012 - 2013**

**HEAD WAITER**

*LASAGNA HOTEL | Washington DC*