




Liam Carter

A highly skilled high-end restaurant server with over 6 years of experience providing exceptional dining experiences to VIP clientele. Proficient in upselling, fine dining service, and building rapport with high-profile guests. Known for consistently exceeding sales and guest satisfaction targets.

CONTACT

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 LinkedIn | Portfolio

 San Diego, CA 92101

KEY SKILLS

- Upselling techniques
- Fine dining service
- Wine pairing expertise
- Event coordination
- Guest relations

PROFESSIONAL EXPERIENCE

May 2019 - Present

Server | The Royal Bistro | San Diego, CA

- Delivered premium service to high-end clients, achieving a 95% guest satisfaction score
- Upsold luxury wines and signature dishes, contributing to a 25% increase in beverage sales
- Assisted with event planning and coordination for VIP guests, ensuring seamless service during high-profile events

June 2016 - April 2019

Server | The Gilded Garden | San Diego, CA

- Provided personalized service to guests, specializing in wine pairings and upscale dining experiences
- Boosted sales by 18% by suggesting premium menu items and special cocktails
- Trained 10 new staff members on fine dining etiquette, service protocols, and upselling techniques

EDUCATION

Bachelor of Arts in Hospitality Management

University of San Diego, San Diego, CA | May 2016

CERTIFICATIONS

- Certified Sommelier (Level 1), May 2017
- ServSafe Alcohol Certification, June 2016