



Christopher Taylor

Waiter Waitress

Server with 8 years between high-volume seafood houses and a fine-dining steakhouse. Strong wine list recall, calm under 250-cover nights, and trusted by managers to mentor second-year staff. Certified sommelier level one.

CONTACT INFORMATION



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Charleston, SC 12345

EDUCATION

Court of Master Sommeliers,
Introductory Sommelier Certificate,
2022

Associate of Applied Science, Culinary
Hospitality, Trident Technical College,
2017

ServSafe Manager Certification, 2021

KEY SKILLS

- Aloha POS and Toast POS
- Wine pairing and bottle service
- Raw bar and shellfish service
- Coursing and pace control
- Junior server coaching
- Allergen and gluten-free protocols
- Pre-shift briefings
- Reservation and OpenTable workflow
- Tip pool management

PROFESSIONAL EXPERIENCE

Senior Server | 2020 - Present

Marsh House Steak & Oyster, Charleston, SC

- Anchor the back patio section of 8 tables on weekend dinners, regularly turning each table 3 times
- Drive average check of \$94 per guest by guiding wine and shellfish tower pairings
- Coach 4 junior servers on table reads, course timing, and dealing with allergen requests
- Coordinate with sommelier and chef on private chef counter events for parties up to 14
- Cited in 38 Google reviews by name across 2022 and 2023

Server | 2017 - 2020

Tidewater Crab Company, Mount Pleasant, SC

- Worked all stations across a 180-seat seafood restaurant during summer tourist season
- Led pre-shift menu rundown twice a week when shift lead was off
- Maintained guest satisfaction scores above 4.6 out of 5 across two full summers

Server Assistant | 2016 - 2017

Tidewater Crab Company, Mount Pleasant, SC

- Ran food, refilled drinks, and reset tables for a team of 6 servers on dinner shifts
- Promoted to server in under 12 months after consistent positive feedback from leads