



DEVON PRITCHARD

CONTACT INFORMATION



(208) 555-0149



devon.pritchard@example.com



linkedin.com/in/devonpritchard



Boise, ID

KEY SKILLS

- Tray service (up to 8 plates)
- Buffet line setup and refresh
- ServSafe Food Handler certified
- Table settings: French, American, banquet
- Friendly guest interaction
- Reliable transportation, available weekends

ABOUT ME

Recent hospitality grad with one season of banquet serving and weekend catering work. Strong on tray service, station setup, and guest interaction. Looking for a full-time catering server role with a busy events company.

PROFESSIONAL EXPERIENCE

Banquet Server

Cottonwood Hill Catering Co., Boise, ID | May 2024 - Present

- Work 3 to 5 events per week, ranging from 40-guest rehearsal dinners to 280-guest corporate awards nights.
- Set tables to the BEO spec, polish glassware and flatware, and run final walk-through with the captain before doors open.
- Carry trays of up to 8 plated entrees through tight aisles without spills across a full season.
- Cover bar-back duties when needed, restocking ice, citrus, and glassware during peak service.

Dining Hall Attendant

Boise State University Dining, Boise, ID | February 2022 - April 2024

- Plated and served meals on a serving line averaging 600 students per lunch shift.
- Held a 100% ServSafe Food Handler quiz score during onboarding and kept temp logs every two hours.
- Trained four new student workers on dish pit flow and proper sanitizer rotation.

EDUCATION

B.S., Hospitality Management

Boise State University | May 2024