




# Kimberly Robinson

Restaurant Server

Server with 4 years in high-volume neighborhood restaurants and a busy hotel grill. Strong on cocktail and beer pairings, allergen handling, and steady performance during 200-plus cover dinner services.

## CONTACT INFORMATION

 (615) 277-9043

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 Nashville, TN

## KEY SKILLS

- Toast and Aloha POS
- OpenTable
- Cocktail and beer pairings
- Allergen protocols
- Upselling specials and dessert
- Banquet and plated service
- Cash and card reconciliation
- New hire training
- Section management during rush
- Spanish (conversational)

## PROFESSIONAL EXPERIENCE

2022 - Present

Server | Hickory & Rye Tavern, Nashville, TN

- Run a 7-table section in a 180-seat tavern that does 220 to 260 covers on weekend nights
- Push the seasonal cocktail list, landing on attach rates of about 1.4 cocktails per guest on Friday and Saturday shifts
- Train 4 servers per quarter on POS, allergen flagging, and table-touch standards
- Carry a personal sales average of \$1,940 per dinner shift, top-third among 18 servers
- Cover floor lead duties one to two shifts per week when the AGM is off

2020 - 2022

Server | Magnolia Grill at the Briarcliff Hotel, Nashville, TN

- Worked a mix of room service, breakfast buffet, and dinner a la carte service
- Handled banquet overflow during conferences, often managing 30 plated dinners across two tables
- Earned 96% positive guest survey rating in 2021 according to internal Medallia scores

2019 - 2020

Server Assistant | Pinewood Social House, Knoxville, TN

- Supported a team of 10 servers across a 120-seat patio and dining room
- Ran food, polished glassware, and broke down stations after close
- Stepped into server shifts during summer staffing gaps

## EDUCATION

B.A. Communications (in progress), University of Tennessee Knoxville, expected 2025

TIPS Alcohol Certification, current

ServSafe Food Handler, current