



Stephen Turner

Restaurant Server

Restaurant server with 6 years across upscale-casual and fine dining, known for steady section management during peak covers and strong wine pairings. Built a regular guest book that drove repeat bookings and consistent tip averages above house benchmarks.

 Portland, OR 12345

 (503) 412-8867

 marisol.cabrera@example.com

KEY SKILLS

- Toast POS
- OpenTable and Resy
- Wine and spirits knowledge (WSET Level 1)
- Allergen and dietary accommodations
- Upselling and pairing
- Section management
- Cash and card reconciliation
- New hire training
- Conflict de-escalation

PROFESSIONAL EXPERIENCE

SERVER | LARKSPUR & VINE, PORTLAND, OR | 2021 TO PRESENT 2021 – PRESENT

- Run a 6-table section on Friday and Saturday dinner shifts averaging 140 covers per night, with average check of \$87 per guest
- Sell a featured Willamette Valley pinot flight on roughly 4 of every 10 tables, contributing to the highest wine attach rate among 14 servers two quarters running
- Train 7 new hires on POS, allergen protocols, and the seasonal tasting menu
- Maintained tip average around 22% across the past two years with fewer than 3 guest complaints logged

SERVER | COPPER FERN BISTRO, EUGENE, OR 2019 – 2021

- Worked brunch, lunch, and dinner rotations in a 90-seat dining room with rotating prix fixe menus
- Picked up host and expo coverage during call-outs without dropping section pace
- Earned employee-of-the-quarter recognition in spring 2020 for guest feedback scores

FOOD RUNNER / BUSSER | COPPER FERN BISTRO, EUGENE, OR 2018 – 2019

- Polished and set 70-plus place settings before each service while supporting a team of 8 servers
- Coordinated runs from a tight open kitchen, keeping food-to-table times under 4 minutes on average
- Promoted to server after 11 months

EDUCATION

- A.A. Hospitality Management, Portland Community College, 2019
- OLCC Server Permit and Oregon Food Handler Card, current