



MARISOL VEGA

Server with 6 years across upscale-casual and fine-dining floors. Known for steady pace during 200+ cover nights and for upselling wine pairings without pushing guests. OLCC certified with full POS, allergy protocol, and section-lead experience.

CONTACT INFORMATION



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Portland, OR

EDUCATION

- **A.A. HOSPITALITY MANAGEMENT I
LANE COMMUNITY COLLEGE I MAY
2018**
 - OLCC Service Permit (current);
Oregon Food Handler Card

KEY SKILLS

- Toast POS, Aloha, OpenTable, Resy
- Wine pairing and tableside service
- Allergen and dietary accommodations
- Section pacing and table turn timing
- New hire training and shadow shifts
- Cash handling and end-of-night reconciliation
- Conversational Spanish

PROFESSIONAL EXPERIENCE

LEAD SERVER I JUNIPER & OAK KITCHEN, PORTLAND, OR I FEBRUARY 2022 - PRESENT

- Run 8-table sections on weekend dinner shifts averaging \$4,800 in covers; hit highest wine-per-check ratio on the floor three quarters running.
- Train new servers on the 42-item menu, allergen protocol, and Toast POS shortcuts; cut ramp time from 4 weeks to about 2.
- Coordinate with kitchen expo during rushes, calling re-fires and timing courses for two-top through eight-top tables.
- Recognized in monthly guest reviews for wine recommendations and pacing; pulled into private dining team for tasting events.

SERVER I MAPLE STREET BISTRO, EUGENE, OR I SEPTEMBER 2019 - JANUARY 2022

- Worked brunch, dinner, and patio shifts at a 90-seat neighborhood spot; averaged 22% tips on a \$38 check.
- Covered host stand and to-go window during short staffing without dropping table service.
- Built repeat following on Sunday brunch; regulars routinely requested my section.
- Flagged a recurring soup mis-portion that was costing roughly \$180 a week; raised it with the chef and got prep retrained.

SERVER ASSISTANT I THE COPPER VINE, EUGENE, OR I JUNE 2018 - AUGUST 2019

- Bussed and reset tables for a 6-server floor on a 4-minute turn target.
- Polished glassware and silver; kept stations stocked through double seatings.
- Promoted to server after 11 months.