



Sarah Anderson

Waiter Waitress

CONTACT INFORMATION



(503) 555-0148



marisol.aguilar@example.com



Portland, OR 12345

EDUCATION

Associate of Arts, Hospitality,
Portland Community College,
2019

OLCC Service Permit, current
through 2026

ServSafe Food Handler
Certification, 2023

KEY SKILLS

- Toast POS and Square POS
- Wine and cocktail upselling
- Allergen and dietary modifications
- Section management (6 to 8 tables)
- Private dining coordination
- New-hire training
- Conversational Spanish
- Cash and tip-out reconciliation

ABOUT ME

Full-service waitress with 6 years across farm-to-table and upscale casual dining. Steady on a 7-table section, fluent in wine pairings, and trusted to train new hires. Known for warm guest reads and clean POS work during heavy Saturday covers.

PROFESSIONAL EXPERIENCE

Server

Cedar & Vine Kitchen, Portland, OR | 2021 - Present

- Run a six-table section through 220+ cover dinner shifts on Fridays and Saturdays with under a 2% comp rate
- Average \$1,840 in weekly tips by upselling tasting flights and seasonal cocktails
- Trained 9 new servers on menu, allergens, and Toast POS shortcuts during 2023 menu relaunch
- Selected by GM to handle private dining bookings for parties of 12 to 30 guests
- Built repeat guest list of 40+ regulars who request my section by name

Server

Brass Lantern Bistro, Portland, OR | 2019 - 2021

- Worked brunch, lunch, and dinner rotations covering 5 to 8 tables depending on shift
- Helped open the patio expansion, which added roughly 30 seats and lifted weekend covers
- Passed level one sommelier basics course and started leading short staff wine briefings