



MARISOL VEGA

Server with six years across upscale-casual and fine dining concepts in the Lowcountry. Strong wine knowledge, steady on 8-table sections during brunch rush, and consistently in the top tier for guest satisfaction scores. Trained 14 new servers and runners over the last two years.

CONTACT INFORMATION



(843) 555-0182



marisol.vega@example.com



Linkedin.com/in/marisolvega



Charleston, SC

EDUCATION

Trident Technical College, A.A.
Hospitality and Tourism Macalester
College

Present

- Court of Master Sommeliers, Introductory Sommelier Certificate, 2022
- ServSafe Food Handler & Alcohol Certifications, current through 2026

KEY SKILLS

- Toast POS
- OpenTable & Resy
- Wine pairing and tableside service
- Allergen and dietary restriction handling
- Upselling specials and dessert
- Cash and credit reconciliation
- Training new servers
- Spanish (conversational)

PROFESSIONAL EXPERIENCE

SERVER | MAGNOLIA REEF OYSTER HOUSE, CHARLESTON, SC
FEBRUARY 2022 – PRESENT

- Average \$2,340 in weekly sales across Thursday-Sunday shifts, ranking second of 18 servers on the floor team
- Earn 4.8 average guest rating on Toast feedback by remembering regulars' usual orders and steering newcomers toward seasonal oyster flights
- Lead Saturday brunch sections of 7 to 9 tables solo when short-staffed, keeping ticket times under 14 minutes
- Train new hires on POS, Sysco wine list, and shellfish allergy protocols; 4 trainees promoted to server within 90 days
- Recover service issues at the table before they escalate, with only 2 manager comps in the last 14 months

SERVER | CYPRESS & VINE BISTRO, MOUNT PLEASANT, SC
AUGUST 2020 – JANUARY 2022

- Worked tasting-menu and a la carte service on a 60-seat floor, averaging 22% tip rate on \$180 checks
- Completed Level 1 Court of Master Sommeliers coursework and led monthly staff wine tastings
- Covered host duties during call-outs without missing any of own table turns
- Maintained side-work checklist accuracy that cut closing time by roughly 20 minutes per night

FOOD RUNNER / SERVER ASSISTANT | HARBORLINE GRILL, NORTH CHARLESTON, S
JUNE 2019 – JULY 2020

- Ran food for 4 server sections during peak dinner with no incorrect deliveries logged across 6 months
- Promoted to server after 9 months following positive guest comment cards and manager observation
- Cross-trained on expo and bar back roles to fill in during weekend rushes