



Bongani Yamamoto

Server Assistant

Dining room professional with 6 years of experience clearing, resetting, and delivering food across restaurants seating up to 120 guests. Reconciled \$1,670 in daily receipts while operating the cash register for to-go orders. Holds a ServSafe Food Handler certification and an AA in Business.

CONTACT INFORMATION



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Salida, CO 12345

KEY SKILLS

- Table Reset and Staging
- POS System Operation
- Bus Tubs and Bus Carts
- FIFO Stocking
- ServSafe Food Safety Standards
- Peak-Hour Workflow Coordination
- Beverage Service
- Cash Handling
- Multi-Section Support

PROFESSIONAL EXPERIENCE

SERVER ASSISTANT | MONARCH PASS GRILLE, SALIDA, CO 2023 – PRESENT

- Reduced peak-hour seating delays from 9 minutes to 2 minutes by pre-staging bus tubs and coordinating table status with the host stand in real time.
- Delivered an average of 47 food orders per shift, carrying trays from the kitchen to dining sections across a 120-seat restaurant.
- Reset 4-top tables in 1.3 minutes on average by organizing a silverware and linen staging area near each dining zone.
- Greeted and seated customers during high-volume Friday and Saturday dinner services, processing payments through the POS system for walk-in parties.

BUSSER | COTTONWOOD CREEK KITCHEN, BUENA VISTA, CO 2021 – 2023

- Cut table reset time from 2.6 minutes to 1.4 minutes by repositioning bus carts to three fixed stations across the dining floor.
- Delivered 38 food orders per shift on weekday services, shuttling dishes from the expo window to tables within 90 seconds of plating.
- Operated the cash register for to-go orders, reconciling \$1,670 in daily receipts with fewer than 2 discrepancies per week.

BUSSER | PONCHA SPRINGS BISTRO, PONCHA SPRINGS, CO 2020 – 2021

- Lowered peak-hour seating delays by 4 minutes by clearing and resetting tables before the next reservation window opened.
- Carried an average of 29 food orders per shift from the kitchen to the 68-seat dining room using beverage and ice dispensers for drink service.
- Restocked condiment stations 5 times per shift to keep service areas prepared for back-to-back seatings during weekend brunch.

EDUCATION

- AA in Business, Colorado Mountain College, Leadville, CO | 2018 – 2020

CERTIFICATIONS

- ServSafe Food Handler - National Restaurant Association, 2024

