

# JUNIA BELLAMY

Cafe Server

## @ CONTACT

j.bellamy@email.com

(123) 456-7890

Chicago, IL

[LinkedIn](#)

## EDUCATION

High School Diploma

Northside College  
Preparatory High School

2018 - 2022

Chicago, IL

## ★ SKILLS

- Toast POS
- OpenTable
- Square for Restaurants
- 7shifts
- Flipdish
- Clover Go
- Upserve
- Slack
- Sling
- Jolt

## WORK EXPERIENCE

### Cafe Server

#### Café Ba-Ba-Reeba!

2024 - current Chicago, IL

- Systematized table-turnover strategies during brunch hours, **slashing wait times by 18 minutes** on average without compromising the guest experience
- Managed table pacing and checkouts through Clover Go during patio season, expediting the closing process by 9.4 minutes per table
- Monitored order accuracy and allergen requests via Flipdish, reducing re-fire incidents from 11/week to three over a quarter
- Cataloged nightly specials and Spanish dish ingredients in staff reference binder, improving ordering confidence and reducing server clarifications by 33%

### Food Runner

#### Eataly Chicago

2023 - 2024 Chicago, IL

- **Processed 160+ online orders/week** with Upserve, optimizing coordination between front- and back-of-house operations
- Evaluated guest seating timing via Sling's shift coordination, increasing back-of-house prep alignment
- Harnessed Jolt for managing dietary restriction labeling during weekend rushes, reducing potential allergy-related complaints by 29% over six months
- Ordered food-runner apron kits and storage trays via Slack, minimizing weekly food run interruptions by 12 instances

### Hostess

#### The Signature Room at the 95th

2022 - 2023 Chicago, IL

- Assessed rooftop waitlist system efficiency using OpenTable metrics, increasing the conversion rate of walk-ins to seated guests by 11%
- Capitalized on Square for Restaurants to handle special-event bookings, **contributing \$6,368 in reservation deposits** during the summer tourist season
- Superintended multi-floor guest flow using 7shifts coordination tools, streamlining guest elevator load timing by 6.7 minutes per dinner service
- Facilitated reservation prepayments and VIP add-ons through Toast POS, increasing secured booking revenue by 27% during peak holiday weekends