





OLIVIA CAMPOS

Entry Level Chef

CONTACT

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CAREER OBJECTIVE

To obtain an entry-level chef position at ABC Restaurant, bringing diligence, hard work, knowledge of menu preparation, table setting, great sense of taste and smell, and innovativeness in a high-paced restaurant setting.

EDUCATION

Associate of Science
Culinary Arts
Araphoe Community College
2016 - 2018
Littleton, CO

SKILLS

Food Preparation
Fine Dining
High Volume Foodservice
Kitchen Equipment
Management

WORK EXPERIENCE

Server

Raoul's Restaurant

2018 - current / Denver, CO

- Served up to 300 guests per shift, outperforming wait staff average by 20%, and increasing tips by 15%
- Increased sales by \$300 per shift through suggesting and selling restaurant's offerings matching guests' preferences
- Promoted best drinks to go with dishes ordered, increasing annual drinks sales by 7%
- Awarded Employee of the Quarter in April 2019 owing to excellent customer service
- Greeted customers, confirmed reservations, and forwarded orders to kitchen staff, reducing food waiting times by 10 minutes on average

Server

Palm Restaurant Group

2016 - 2018 / Denver, CO

- Demonstrated updated knowledge of menu to effectively serve guests, reducing wait times by 22%
- Communicated orders effectively, recommended food items based on customer's preferences and diet restrictions, increasing sales by \$800 per shift
- Observed high cleanliness and hygiene standards, ranking the restaurant Denver's Most Hygienic Restaurant 2017 by Denver Public Health Investigations
- Greeted over 100 customers per shift, arranged table settings, delivered checks and collected payments

Host

Catch

2014 - 2016 / Denver, CO

- Memorized the menu, recommended appetizers, drinks and meals, increasing wine sales by \$250 per shift
- Ensured high standards of sanitation after closing in compliance with Denver's Public Health rules and regulations
- Collaborated with bar and kitchen staff for accurate and prompt delivery of orders, achieving an average tip of 25% per table
- Welcomed and directed 90+ concurrent customers in the lobby and dining section, and provided assistance to special needs customers, children and adults
- Answered 50+ phone calls per shift, provided information on reservations, including availability, restaurant hours and services offered