[Your Name]

[City, State] | [Phone] | [Email]

SUMMARY

[Server, host or line cook] with [number] years in [type of restaurant, for example busy full-service and family restaurants]. [Front of house: I handle a section of [number] tables on a Friday night.] [Kitchen: I work [stations] and keep up during a rush.]

SKILLS

- [Front of house] Taking orders, upselling and running a section
- [Front of house] Point of sale systems and closing out checks
- [Host] Seating flow, waitlists and phone reservations
- [Kitchen] Prep, line stations and following recipes and plating guides
- Food safety and allergy procedures
- [A second language, if you speak one]

EXPERIENCE

[Server, Host or Line Cook], [Restaurant name]
[City, State] | [Month Year] to Present

- [Server] Run a section of [number] tables and serve about [number] guests on a busy shift.
- [Host] Seat about [number] guests a night and keep wait times close to the quote.
- [Line cook] Work the [grill, saute or fry] station and put out about [number] covers a night.
- Follow allergy and food safety procedures on every order.

[Previous restaurant or food job], [Employer]
[City, State] | [Month Year] to [Month Year]

- [A line about speed, teamwork or a busy shift.]

CERTIFICATIONS

[Food handler card or food safety manager certificate], [Issuer], [Year]
[Alcohol server training, if you serve alcohol], [Issuer], [Year]

AVAILABILITY

[Nights, weekends, doubles and holidays you can work].

EDUCATION

[High school name, or GED program], [City, State]
[High school diploma or GED], [Year]