

Nichole Hice
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Summary

- Dedicated and creative Customer service/ Hospitality/ Fine Dining Environments.
- Valuable fine dining service and set-up/breakdown. Excellent communication skills,
- Recognized for commitment and positive client and customer relations.
- Hands on learner, always willing to learn something new.

Qualifications

- Food/Wine/ Fine dining services- Creative, positive, achieves excellence, organization, Set-up of fine dining tables, bussing, serving and clearing of Fine Dining. Table Turn-over
- Catering/Banquets/weddings- Buffing glassware, napking folding Loading/ Unloading Van for off site events. Set-up/ Break down. Bussing/serving, Weddings/Buffets/ Plated Service/ Family Style
- Café service- Running, bussing, Expedite, Fine dining bussing, and resets. Restocking all product, coffee making. Front end positions.
- Team Work/ Leadership- Effectively achieves both team work and Individual accountability by modeling professional productivity.
- Customer Service- Strives for excellence, multi-tasking, communication skills, One-on-one customer service, sales, purchases, and return and exchange transactions, Money handling
- Technology- Basic computer skills, register, POS

Employment Experience

Catering/ Café	B&L Mulvany/ Culinary Specialists Sacramento, California	2010- Present
Set-up/breakdown/ server/ Bussing (on-call)	Peju Family Winery St. Helena, California	2008- 2011
Temp/Hospitality Wine Tasting Rooms (on-call)	Alkar- Temporary Agency Napa, California	2006-2011
Bar-back/ Bussing Dishes/ Stocking	Domain Chandon Yountville, California	2007-2008
Set-up/ food service Delivery/ Light Maintenance	Napa Valley Grille Yountville, California	
Set-up/ Breakdown Server/Bussing Off-site Events	All-Season Bistro Catering Calistoga, California	2003-2008

*** References upon Request***