



 J. Corsey


Banquet Server opening

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DOMINIC CORSEY

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OBJECTIVE: To obtain a challenging and intellectually fulfilling position in an environment that will benefit from a motivated individual, who is willing to work to his fullest capability.

EXPERIENCE:

ROMANO'S MACARONI GRILL (2012)

-RESTURAUNT SERVER

This year, I worked at Macaroni Grill, which was a great experience for me because I was able to further my knowledge in my favorite type of cuisine Italian. Macaroni Grill feature an extensive week long structured training course, which required memorizing each ingredient in each dish, knowing how it was prepared, and being equipped with the knowledge to suggest them to indecisive customers. We were given a specific introduction format that we went by, in which we would feature our seasonal menu, as well as highlight our main menu, and suggest several different drinks with different courses. We had 4-5 table sections, and we were busy the majority of the nights. We used the updated POS system there and I am very familiar with that. I learned a lot, made a good amount of money and am very thankful to have worked there as it gave me a great deal of knowledge going forward.

VALLEY HI COUNTRY CLUB (2008-2011)

-BANQUET/RESTURAUNT SERVER

When I was 19, between with another employer I began working as a restaurant server, and put my new-found restaurant knowledge to work. I enjoyed using my multi-tasking skills to my advantage, so serving tables felt natural. I enjoyed making great tip money, and serving the same friendly faces everyday and making sure they were satisfied, as if it were myself. My food knowledge further increased, and I had learned a lot through the bartenders that work there and also through one of my managers who I felt was a tremendous person, who I was happy to obtain a great amount of information from. We did various tasks as well, the setting up of weddings, the tearing down of weddings, and the service in between. We constantly had to back of the house inventory so we were always organized. I had a great time there, and learned a great deal from everyone I worked with.

ARDEN HILLS COUNTRY CLUB (2007-2009)**-BANQUET SERVER, CAFE COOK**

I began working here once I turned 18, and enjoyed working at one of the nicest resorts in Sacramento. I quickly came adapt to professional, social skills and mannerisms and the importance of great service. I further grew my understanding of teamwork, to receive a timely service; which is a common goal in the restaurant business where you are constantly tested within the boundaries of your means. I enjoyed it and learned a lot through the business and applied my hard work traits which benefited me through my time there. When called upon, I became a line cook for one of the café's inside the resort and enjoyed cooking and took it as an opportunity to learn. By the time I started working at my next job, I was making the same amount of money with a shorter drive, so I decided to leave Arden Hills, but satisfied with the amount of knowledge I learned there and happy for the opportunity.

EDUCATION:**Franklin High School**

Elk

Grove, California – Graduated 2006

Consumnes River College

Sacramento,

California – Film, Business - PENDING

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