

Jonathan Pidock
320 Turk St. Apt. 606
San Francisco, CA 94102
jonpidock@gmail.com
415-902-2971

Objective: Providing professional service with efficiency, knowledge, and sophistication.

Experience: **Runner/Barback**
Le Colonial, San Francisco, CA
2012-Present
Fine dining service in French Vietnamese restaurant. Provided solid, courteous dining experience in upscale environment. Responsible for running food and assisting servers with maintenance of tables. Ability to assist guests with informed decisions/suggestions regarding menu items, wine pairings, or cocktails and spirits.
Supervisor: Nur Zayed 415-931-3600

Server
Daffodil, Orchard Hotel, San Francisco, CA
2010-2012
Fine dining service in boutique hotel serving organic American cuisine. Professional wine service. Adept service with ability to provide in-depth explanation of food preparations to guests. Skilled use of Aloha POS system.
Supervisor: Jeremiah Wheless 415-509-6958

Server
Lake Chalet, Oakland, CA
2009-2010
Fast-paced, casual dining serving California cuisine. Provided superior guest service, friendliness and restaurant cleanliness using the restaurant's proven systems and routines. Promptly greeted guests and took orders. Accurately prepared itemized checks. Bussed tables and stocked service area with supplies. Trained new staff.
Supervisor: Jared Boles 510-208-5253

Server
Bistro Boudin, San Francisco, CA
2007-2010
Fine dining service in upscale restaurant serving seafood and American cuisine. Extensive knowledge of wine and alcohol service. Described menu items/daily specials in detail and provided recommendations when requested. Accurately relayed various ingredients and cooking methods employed. Able to handle large stations, parties, or private banquets with self sufficiency. Attended in-house wine classes. Trained new staff.
Supervisor: Angela Jett 415-218-1659

Education: City College of San Francisco
Audio Visual Production