

Max Kroshka

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Objective: Wait Service

Service profile:

- Good memory with the proven ability to learn new menus in details and specialties.
- Great reputation for putting guests at ease, handling large crowds, and maintaining composure in stressful situations.
- Skilled in lifting and carrying large amount of food safely and gracefully.
- Comprehensive knowledge of alcoholic beverages mixing and serving.
- Perfect history of providing clear, positive and pleasant communication with guest and co-workers.

Waiting Experience

Manager / Waiter, Maestro Restaurant, SF, CA · February, 2012 – March, 2013

- Managed the whole place during the toughest times for the business.
- Described menu items and daily specials in details and provided recommendations when requested.
- Provided guests with successful accomplishment of all orders for all the time working in restaurant.

Server, Edison Ballroom, Manhattan, NY · May, 2011 – January, 2012

- Provided superior guest service, friendliness, and restaurant cleanliness.
- Bussed tables and stocked service areas with supplies.

Server, Torah Virah Hall, Brooklyn, NY · September, 2010 – December, 2011

- Used the venue proven systems and routines.
- Provided tactful service to highly religious people.

Waiter, Kossmoss Restaurant, Brooklyn, NY · October, 2010 – May, 2011

- Handled cash and inputted orders.
- Checked the ID of guest for age requirements verification for consumption of alcoholic beverages.

Waiter, New Cats Café, Brooklyn, NY · January, 2010 – September, 2010

- Completed long shifts of over 15 hours without appearing tired.
- Completed training for guest serving, food safety and restaurant safety guidelines.