

mon 9/9 @ 2:00

ISSY

Ismawaty Sanusi

1817 W. 74th Street Los Angeles, CA 90048

Ph: 909-214-6131 Email: ism4_22@live.com

Objective: To obtain a career in the Restaurant Industry utilizing my skills and abilities to become more and more advanced in the industry and grow within an organization.

Education:

California School of Culinary Arts, Le Cordon Bleu
Associate of Occupational Studies Degree

October 2007-December 2008

Skills:

Performs multiple tasks smoothly and efficiently in a fast-paced environment.

Meticulous worker; attentive to quality and detail.

Quick Learner, ability to follow instructions & guidelines precisely.

Experience:

Border Grill – Server

April 2013-Present

Assisted customers in order selection, recommended specific menu items, and ensured prompt accurate service. Ensured high guest check averages by suggesting and selling additional food and beverage items. Perform stocking duties and inventory maintenance before, during, and after every shift.

Amante Pizza & Pasta – Server/Assistant Manager

July 2012-March 2013

As a server, guests were served with speed and efficiency. As an assistant manager I handled any guest complaints regarding food or service, opened and closed restaurant, answered phones, assisted in hiring process of new employees. Make a constant effort to become familiar with regular customers and how to meet their needs. Ensure customers have everything they need to have a pleasant dining experience.

RLI Insurance, DTLA – AM Receptionist

August 2011-August 2013

Greet and welcoming any guests and handle all calls and any incoming mails/emails
Scheduling appointments, meetings and events, assigned the tasks of organizing conferences.

La Cachette Bistro – Lead Server

September 2009-December 2011

Provided excellent customer service and courtesy along with displaying a professional attitude at all times. Organized and supervised server duties throughout shifts as well as ensure that all tasks were completed thoroughly prior to shift's end. Ensure accurate cash handling and balancing of nightly cash outs.

Emirates Palace Hotel, UAE – FOH & BOH

January 2009-August 2009

Cook – Le Vendomme International Buffet, Sayad Seafood Restaurant, Banquet
Server – Served in fine dining restaurant, fast-paced pool bar and oversee banquet operation.