

CLAUDINE EHRHART

9260 MINERS CROSSING, LOOMIS, CA 95650 ◆ H: (916) 660-0536 ◆ C: (916) 218-8186 ◆ claudine.ehrhart@yahoo.com

PROFESSIONAL SUMMARY

Have experience in a fast paced restaurant environment and LOVE food, people and, giving great customer service. The years between 1996 and 2006, I left the industry to raise a family. Seeking a Server position, where I can utilize my knowledge and provide exceptional service while helping the business grow and remain successful. Over 6 years experience in Hospitality and Food & Beverage Industry. Customer-oriented server with excellent interpersonal and communication skills.

SKILLS

- Organized and efficient server
- ServSafe certification
- Thrives in fast-paced environment
- Courteous, professional demeanor
- Flexible schedule capability
- Top-tier, full-service dining background
- Guest relations professional
- Up-selling capability

WORK HISTORY

Owner, Manager, Waitress and Hostess, 09/2006 to 06/2013

Bistro La Petite France, Roseville, Granite Bay

Hired, trained, supervised, scheduled staff. Successfully managed Bistro La Petite France.

Developed lasting relationships with clientele through exceptional hospitality skills.

Provided service for guests by working hands on with the Chef and pairing our beautiful dishes with tasty local and foreign wines.

- Guided guests through menus while demonstrating thorough knowledge of the food, beverages and ingredients.
- Provided friendly and attentive service.
- Followed all safety and sanitation policies when handling food and beverage to uphold proper health standards.
- Routinely supported other areas of the restaurant as requested, including answering telephones and completing financial transactions for other staff.
- Addressed diner complaints with kitchen staff and served replacement menu items promptly.

02/1995 to 06/1996

French Alliance of Halifax – Canada – Cultural French Center

- Volunteered as an Office Clerk.
- Duties consisted of: organizing office paperwork, computer work, invoices, letters and filing.
- Classroom preparation for students that attended French lessons.

Manager, cashier clerk, 01/1990 to 11/1995

Julien's French Bakery & Cafe – Halifax, Canada

- Enjoyed the company, family business, learned tremendously from them.
- Duties consisted from Opening and Closing.
- Customer Service, Ordering Serving guests
- Barista. Worked at their weekly Farmers Market.

EDUCATION

High School Diploma:

Strasbourg, France

College Diploma: Seamstress, 1982

School of Fashion Design - Schiltigheim

- Emphasis in learning how to make Fashion Design but including also alterations.

California Food Handlers Card ID# 2012-640764 expires July 30, 2015