

**Diedre Stary**  
**3036 Coolidge #62**  
**Costa Mesa, CA. 92626**  
**949 554 5629**

**SUMMARY:** Over 15 years of customer service experience in the restaurant industry. Highly motivated, able to multi-task and prioritize workload under pressure, as well as increase pace as workload demands. Excellent interpersonal skills with the ability to build rapport, develop and retain regular clientele. Keen attention to detail.

#### **PROFESSIONAL SKILLS**

Personnel management	Team Building
Sales	Variable Scheduling
Sales Management	Developing Policies and Procedures
Public Relations	Event Coordination

#### **PROFESSIONAL EXPERIENCE**

**EL CORAZON**  
**LEAD SERVER / TRAINER**  
**2013 TO PRESENT**

Very large upscale Mexican restaurant with friendly, energetic, highly-motivated individuals who thrive in a fast-paced, team-oriented environment. Passionate about high quality food and service with a rapid turnover. Consistently making and exceeding sales expectations while maintaining a high level of customer service. Sharing the team vision for growth and improvement of the restaurant. Superior guest relation abilities while effectively satisfying the needs of our diverse clientele. Presence and character necessary to instill those traits and level of training to its staff.

**WILDFISH SEAFOOD GRILLE**  
**SERVER / TRAINER**  
**2005 TO 2007**

Fast paced environment in a high volume restaurant. Strong self-management skills required as well as knowledge of seafood, prime meats, fine wines and high-end liquor. Guest indulgence was our number one focus and teamwork highly emphasized. Experienced in leading teams, delegating work, ensuring assigned tasks are completed and motivating co-workers. Consistently achieved sales goals.

**SAGE ON THE COAST**  
**SERVER**  
**2003 TO 2005**

Fine dining restaurant specializing in California cuisine. Very upscale clientele in Newport Coast with the main goal of pampering guests. Accurately and quickly take and place all food orders. Answer all questions about cooking methods, menu items, specials and prices. Routinely managed a 6 table station on busy weekend and holiday shifts.

**BISTRO 201**  
**ASSITANT MANAGER/ SERVER / BARTENDER / BANQUET COORDINATER**  
**1995-2002**

Started as a server and hostess and shortly expanded to catering, bartending, and banquet coordination then progressed to assistant manager. Day to day responsibilities included scheduling, employee training, event planning and creating menus, customer relations with guests and vendors, and ordering liquor as needed.

**FOREIGN LANGUAGES**  
Conversational Spanish