

**RUDI SUGIANTO**  
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**OBJECTIVE**

Seeking a position that will utilize my skills as Server with my Bartender knowledge and my Cash Handling experience so could please guests in dining room with quality hospitality service.

**KEY SKILLS**

Food Knowledge & Wine Knowledge  
Being Organized, Team Work & Enjoy Working  
Well Groom & Great Genuine Smile  
Familiar with Touch Screen (POS & Aloha)  
Multilingual (Japanese, Mandarin, Bahasa) & Accuracy Cash Handling

**EXPERIENCE**

<b>Deli Cafe 456, Long Beach, Server/Banquet Server</b>	<b>Nov 2012 – Feb 2013</b>
• Maintain clean work areas, utensils and equipment by using knowledge of sanitary methods use in food preparation and serving food drinks to guest's satisfy activities.	
• Brew coffee ,explain soup of the day, and restock area with the condiments	
• Serve guests in timely manner, clear table, cleaning, responsible financial transaction, etc.	
<b>Chevron Mart, Camarillo, CA Server/ Customer Service</b>	<b>June 2007 – Nov 2011</b>
<b>Ritz Carlton Huntington Hotel &amp; Spa, Pasadena, CA In Room Dining Server</b>	<b>May 2006 – Nov 2006</b>
<b>Tony Roma's, Pasadena, CA Server, Bartender</b>	<b>June 2005- May 2007</b>
• Greet customers in a timely manner.	
• Explained guests the Entrée special and made suggestion the drinks /Wine to guests.	
• Brought the bread & drinks, run the food to table according dining manner step : appetizers, salad/soup, entree, dessert and replace/added the silver ware, napkin as needed	
• Maintain hygienic work environment and made sure guests have beautiful dining experience	
• Responsible financial transaction as well as opening or closing shifts using correct procedure	
<b>Sid's Seafood House, Canoga Park, CA Bartender/Server</b>	<b>Jan 2005 - Dec2005</b>
• Opening & Closing Bar with financial responsibility and set up bar with procedure manner	
• Made drinks for Guests & Servers, made suggestion drinks to guest and explained special HH	
• Did inventory liquors, beer, sake, and made list purchase order	

**EDUCATION**

• California ServSafe Health Food Handles Card,	2013
• Hospitality Customer Service Fine Dining Restaurant	2013
• National Bartending School, CA	2003