

Thomas Emery
111 Taylor St. Apt. 402,
San Francisco, Ca. 94102
707-900-1772
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Objective

Seeking part time or full time work as a server for a busy, upbeat restaurant. I can handle multiple tables on busy days. With my experience I have excellent sales skills in upselling and knowledge of wine. I can work most days and nights. My time is very flexible.

Experience

Tony Romas 2002-2004
Beverly Hills Los Angeles CA.
Top server, trainer, bar and assistant manager.
Very prompt at opening and closing procedures.
Excellent sales and upselling skills.
Great communication skills with guest our distributers and employees.

Chevy's Fresh Mex. 1999-2002
24 4th St. Santa Rosa CA. 95401 Phone (707)571-1082
Top server, trainer, bar and part time manager.
Opening and closing at least 5 times a week.
Excellent sales (Top sales 2000) and upselling.
Special events, catering and takeout
Great communication skills.

Johnny Garlic's 1996-1999
1460 Farmer's Ln. Santa Rosa Ca. 95405
Phone (707)571-1800
Top server, trainer, bartender, deli and maintenance.
Opening and closing procedures. I had the privilege of opening 3 more stores with owner Guy Ferry, (Dives, Diners And Drivethru's.
Excellent sales and upselling skills.
Knowledgeable in wine sales. A plus!
Advertising, special events, catering, takeout, and deli.
Great communication skills.
Head of maintenance and repairs.

Checkers 1993-1996
1414 Lincoln St. Calistoga CA. 94515
Server, busser and delivery.
Opener for breakfast.
Some ordering
Cleaning store and some painting.

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With my knowledge and experience I know I would make a huge, positive impression to your business. I have been taught by some of the best in the restaurant business. I have experience personally working with Guy Ferry (Dives, Diners and Drive thrus) in opening 3 restaurants known as Johnny Garlic's. I was one of the top servers with the most sales at Chevy's Fresh Mex in 2000. I have been a trainer and assistant manager at 2 restaurants. I love helping people. I am very teamwork orientated, never afraid to ask for help. The main goal is to make our guest happy with their dining experience. I believe this consists of good guest relations, knowing the menu well and teamwork. This always brings guest back over and over again. I have excellent sales skills in upselling. I have good knowledge of wine and wine sales. I am proficient in small business, record keeping, business math and maintenance. I could easily fill a few more pages but with a personal interview it would be my pleasure to tell you more about myself.

Yours Sincerely,