

Stephanie Gist-Spencer

Hardworking, Passion-Driven and committed team player who thrives in a fast paced environment and goes above and beyond to create unforgettable customer service with 12 years of hospitality experience. A skilled multi-tasker with extensive food and beverage knowledge and exceptional leadership and communication skills. Detailed-Oriented and conscientious with a strong emphasis on top notch service. ServSafe Certified.

Relevant Experience

01/2004-04/2008 Eastern Michigan University Dining Services Ypsilanti, MI

Student Worker/Prep Cook/ Supervisor & Catering

- Quick service: preparing and cooking food while interacting with customers
- Maintain clean shops and keep record of inventory
- Set up, serve, and break down events
- Train other students on room set up and serving etiquette

05/2008-04/2010 Dalhman's Campus Inn Ann Arbor, MI
Server/Room Service Attendant

- Set up, deliver, and retrieve carts for room service
- Recorded transactions in MICROS system to deliver prompt service
- Bussed, cleared, and reset tables in a quiet and efficient manner
- Set up and break down coffee station every morning

01/2012/-03/2013 The London Chop House Detroit, MI
Lead Line Cook

- Cross trained on all stations, including pantry, grill, sauté, and pastry
- Followed recipes and portion control as set by the Chef
- Ensured smooth service by expediting twice a week

04/2013-10/2013 The Porch Restaurant and Bar Sacramento, CA
Line Cook

- Cross trained on all stations, including pantry, grill, and sauté
- Set up hot line and prepared all items for service
- Helped the sous chef by calling ticket orders and managing cooking time

Education 09/2003-05/2008 Eastern Michigan University Ypsilanti, MI

Bachelor of Science: Hotel and Restaurant Management

06/2010-9/2011 Art Institute of Michigan Novi, MI

Associate of Applied Science: Culinary Arts

11/2013-09/2016 Ashford University San Diego, CA