

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 <i>& Catering</i> | |
| | | <ul style="list-style-type: none">▪ 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 | |
| | | <ul style="list-style-type: none">▪ 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 | |
| | | <ul style="list-style-type: none">▪ 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 | |
| | | <ul style="list-style-type: none">▪ 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 |