

Ramone Carbajal

Summary of Qualifications

- The communication skills to clearly explain how various menu items are prepared, describing ingredients and cooking methods.
- Documented capacity to competently prepare tables for meals, including setting up items such as linens, silverware, and glassware.
- Highly motivated self-starter with strong service, active listening, social perceptiveness and speaking skills.
- An understanding of how to effectively present menus to patrons and answer questions about menu items.
- Motivated self starter with the business acumen to move organization goals forward.
- The communication skills to effectively describe and recommend wines to customers.
- The communication skills to effectively inform customers of daily specials.
- Strategically develop and retain lucrative business relationships.

Systems and Tools Skills and Abilities

MICROS Systems HSI Profits Series	Point of sale POS terminal
Excellent Social Perceptiveness	Excellent Critical Thinking
Excellent Active Listening	Excellent Information Ordering
Excellent Problem Sensitivity	Excellent Service Orientation

Work History

Server, Banquet Captain, Bartender McCormick & Schmicks Seafood	01/2000-03/2007
Server Banquet Captain Flemings Steaks	03/2007-11/2004
Server, Banquet Captain Trilogy American Bistro	04/1997-12/1999
Serever, Catering Captian and Chef Golden Truffel Restaurant	06/1994-04/1990

Education

St. Francis: La Canada, CA	1979
Bachlors of Science in Government U.C.L.A	1985
Food Handlers Certificate California	2009