

Thurs 10/19
11:30 PM

Tonya Tye

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QUALIFICATIONS AND SKILLS

- Strong customer service
- Team player with strong interpersonal skills and a great attitude
- Exceptional front of the house support in a restaurant setting
- Works well under pressure and in a fast paced environment
- Great organizational skills
- Exceptional work ethic; dependable, reliable, consistent, fast learner
- Experience training new volunteers
- Thrives in a diverse environment

PROFESSIONAL EXPERIENCE

Plates Café and Catering, Sacramento, CA

10/2012 – Present

Volunteer Learner, Front of the House

- Provides high quality customer service as server, hostess, cashier and expeditor.
- Trains new volunteer learners as food expeditors; preparation and organization of food, sterilization and proper usage of utensils, etc.
- Handles all opening duties. Responsible for quality assurance; cleanliness of restaurant, setting of tables, assigns responsibilities and supervises trainees.
- Communicates with team members on special customer needs and takes initiative to maintain efficient and high quality service to ensure the best possible dining experience for all guests.

NCADD, Roseville, CA

2009 – 2010

Childcare

- Organized baby items in their assigned shelves.
- Cleaned baby cribs, toys, and changing tables to maintain a germ free environment.
- Monitored and maintained baby's feeding and changing schedule.
- Prepared baby bottles and changed diapers on a regular basis.
- Kept up with the laundry which consisted of washing blankets, sheets, and seat covers.

Café Connection, Sacramento, CA

2000 – 2001

Floor Assistant

- Served entrees in a timely manner.
- Assisted with food orders.
- Maintained café cleanliness.

Sbarro's Italian Restaurant, Sacramento, CA

6/2000 – 12/2001

Cashier, Server, Food Preparation

- Made pizzas and took orders on assembly line.
- Provided customer services by serving dishes upon request.
- Back of the house duties: dishwasher, quality assurance, proper sterilization of utensils.