

# Resume of Margot Davis

**Cell: (408) 685-1571**

**Home: (408) 268-8125**

## Objective

To work with integrity, and respect for my workplace and co-workers. My goal is to expand my skills and knowledge in the food and beverage industry.

Thank you for your interest in my resume. I am dedicated to working hard and have many years' experience in customer service and the restaurant industry. If you are looking for someone who is dedicated to excellence, is diligent with every task given, and is able to multi-task in a fast-paced environment, then look no further!

I have dedicated myself to working at my family's restaurant, Lois the Pie Queen. Lois was my grandmother, and in our family I was taught that dedication to food, hospitality and hard work is what counts in the restaurant business.

I work well with others and I am comfortable working with the many demands of a busy restaurant, bakery or super market. I am skilled at working in high volume situations. I have experience with catering and food deliveries. I also have experience working with automated seating charts and automated cashier stands.

Above all, I am a fast learner and am capable of learning and mastering any job or task and doing it with a positive, friendly attitude. I am considerate, punctual, and professional.

Thank you for your consideration for employment.

## Work Experience

**Cashier, Waiter, Host, Baker and Part-time Manager 2007-2014**

Lois the Pie Queen 851 60th Streets, Berkeley, CA 94608

(510) 658-5616

**Host**

**2006-2007**

Ozumo Contemporary Cuisine

161 Steuart Street, San Francisco, CA 94105

(415) 882-1333

**Cashier**

**2003-2004**

Cold Stone Creamery

380 El Cerrito Plaza, El Cerrito, CA 94530

(510) 524-1293

## Education

San Francisco State University- 2006-2007

Berkeley Community College-2007-2008

## References

Alicia Cox (510) 658- 5616

Manager, Lois the Pie Queen

Chris Davis (510) 381-1998

Owner, Lois the Pie Queen