

**Saul Miranda** 1818 Berkeley Way, Berkeley, CA 94703

510.612.7303 saulemiranda@gmail.com

### **Profile**

- 5+ years of Fine Dining experience.
- Multi tasking skills.
- Strong ability to effectively under pressure.
- Work efficiently with and without supervision.
- Amazing customer service skills.
- Can work independently or on a team.
- Leadership and management skills.

### **Food Service Experience**

**Catering Services**, Heshy's Catering, San Jose CA February 2015 to present. On Call.

- Efficiently execute proper set up, service, and breakdown of assigned banquet function.
- Develop strong customer relations through frequent communication and the use of professional, courteous and ethical interpersonal interaction
- Supervise banquet servers and work in a team environmentProject a professional, friendly and courteous image to guests
- Responsible to ensure complete guest satisfaction.

**Banquet Server**, Alkar Staffing, Napa, CA July 2014 to November 2014

- Set up food stations, silverware stations, glass stations.
- Set up tables with linen, center pieces, serviettes, glasses and special requests.
- Managed flow of menu from reception to table assignment and each course.
- Served tables using Fine Dining Etiquette.

**Server**, Rare Steak House, Miami Beach FL February 2013 to July 2014

- Sold 4 course dinners to guests, using creative descriptions.
- Sold wine and cocktails according to guests palate and food pairings.
- Worked efficiently with Server assistants to manage guests experience.
- Ensured maximum guest satisfaction by anticipating the guests need.

**Banquet Server**, Alkar Staffing, Napa, CA Season of 2011 & 2012

- Set up food stations, silverware stations, glass stations.
- Set up tables with linen, center pieces, serviettes, glasses and special requests.
- Managed flow of menu from reception to table assignment and each course.

- Served tables using Fine Dining Etiquette.

**Banquet Server, Alebrijes Restaurant, Lodi, CA Season of 2009& 2010**

- Supported Servers by clearing tables and turning tables over.
- Prepared tables with special knives, forks and condiments.
- Ensured customer's glasses were full of drink such as water, soda & wine.
- Maintained clean and sanitary conditions in public food consumption areas and ensured all food preparation areas were cleaned and sanitized appropriately.
- Assisted in cleaning suite pantry area.
- Provided a clean dining area by bussing tables and running food orders in an efficient, courteous and accurate manner.
- Expedited food orders, stocked bussing station, took out garbage.

**Banquet Server Adrian's Catering from 2008 to 2010**

- Set up food stations, silverware stations, glass stations.
- Set up tables with linen, center pieces, serviettes, glasses and special requests.
- Managed flow of menu from reception to table assignment and each course.
- Served tables using Fine Dining Etiquette.