
NAYDINE CARRILLO

PROFILE

High integrity professional with over five years of experience in the hospitality industry. Seeking position within a progressive company or organization which offers significant challenge, responsibility, and the opportunity for continued growth .

EXPERIENCE

BANQUET SERVER/CHEF; ARGYLE EVENTS, LOS ANGELES, CA – 01/2014- PRESENT
Assisted with banquet set up, service, and break down for high profile events at exclusive locations. Exceeded clients and guests expectations at destination weddings, hotel events, production sites, and private residences.

BANQUET SERVER; TOTAL SUCCESS; LOS ANGELES, CA –2013- PRESENT
Accommodated and anticipated guests needs. Followed captains order to execute timeline. Modified event details according to clients request. Our clientele included celebrity events, celebrity chef events, hotels, country clubs, and catering.

WAITRESS; CALIFORNIA PIZZA KITCHEN, LOS ANGELES, CA 2012-2013
Provided full dining service under corporate standards. Greeted guests with introduction of seasonal food items and beverages. Assisted my team with side work and went above and beyond to maintain an efficient side work station.

SERVER/ ASSISTANT MANAGER; PITFIRE PIZZA, LOS ANGELES, CA – 2009-2012
Greeted and introduced our guests to our concept. Trained and supervised staff of 10+ employees per shift. Responsible of restaurant operations including, inventory, environment, culture, employee breaks, and sales.

EDUCATION

Los Angeles City College; Los Angeles, CA — In progress

Le cordon Bleu College, Pasadena, CA — A.A in Culinary Arts

SKILLS

*Strong communication and interpersonal skills

*POS *Problem Solving skills *Customer Service *Ability to communicate in Spanish

