

CANDICE YAMAGUCHI

OBJECTIVE

To obtain a server/cocktail waitress position in an upbeat environment where I will provide superior customer service and dedicate my attention to both the company and the client.

EDUCATION

Santa Monica College, Associates Degree in Liberal Arts	2011-2013
University of California, Davis; Bachelor's Degree in International Relations	2013-2016

WORK EXPERIENCE

Iyasare, Fine Dining Server	July 2014-November 2015
■ Maintained proficient knowledge of changing menu items, daily specials, and ingredients; Exceeded sale goals by effectively upselling; engaged with and influenced guests' experience; and ensured prompt and courteous attention to customer needs while providing superb overall customer service.	
Kakui, Waitress	June 2014-Febrary 2015
■ Responsible for effectively serving lunch and dinner in a busy, high-end restaurant. Advise patrons on the details of a 30-entree menu; and generated top sake sales by providing sake education and food pairing suggestions.	
Ma'kai, Server/Cocktail Waitress	June 2013-September 2013
■ Professionally provided assistance to new management in upgrading a beachfront restaurant and nightclub. Experience in serving large numbers of parties and managing events; ability and willingness to work late nights & weekends; bottle service; preparing the bar for service, restocking wines and spirits; and offered advice on drinks.	
Oscar's Cerveteca, Waitress	June 2013-September 2013
■ Anticipated and replied to guests' queries and needs; suggested paired food and beverage's in a fast paced, popular establishment; delivered food to the guests promptly with the proper temperature; stocked bussing stations; and served alcohol in accordance with laws.	
104 By the Ocean Wine Bar, Server/Cocktail Waitress	November 2012-April 2013
■ Responsible for effectively operating a busy, high-end, wine bar. Knowledgeable in over 100 different New world and Old World wines; greeting and seating; making reservations; facilitated financial transactions; bussing tables; prepping and cooking; ensuring cleanliness and customer satisfaction; and assisted the Owner/Manager as assistant manager to ensure that the wine bar ran efficiently.	
Shiki, Waitress	December 2009 –September 2010
■ Consistently provided the highest standards of service and integrity. Forged strong relationships with customers, staff, and guests; duties included opening and closing; greeting customers; placing and delivering orders; handled all food and beverage operations; and entrusted with providing dining service to parties over ten guests.	

SUMMARY OF QUALIFICATIONS

- High level computer skills include; Aloha Systems, Microsoft Word, Power Point, Internet Explorer, Outlook Express, and Restaurant and Café selling systems.
- Sustainably Certified through Sustainable Works Program.
- Extremely organized individual who works well under pressure and has excellent time-management and inter-personal skills. Respect and understand the need to adhere to the highest level of confidentiality.

