



# Kirsis Morillo

2815 Butler Ave. Los Angeles, CA 90064

kirsismorillo@gmail.com

(617) 513-5243

## Summary

High energy server that brings an exceptional work ethic, outgoing enthusiasm and dedication. Trained in customer service, and quality experience. Able to learn new tasks quickly and effectively. Team oriented, and ability to work independently. Experience in high-volume restaurants.

## Education

*Graduated May 2009*

Suffolk University Boston, MA

Dual Bachelor of Science in Government  
and Sociology

Politics in Law and Courts/ Criminology  
and Law

*Cum Laude*

## Highlight

- Ability to handle fast-paced environment
- Excellent communication skills
- Flexible and adaptable
- Problem solver
- Friendly and energetic
- Highly responsible and reliable
- Adept at catering to people with allergies and special requests
- Non-smoker
- California Food Handlers Card

## Experience

Kay N' Daves - Server / Bartender

October 15' - June 16'  
Culver City, CA

Provided excellent standards of service to customers.  
Maintained detailed knowledge of menu items and ingredients.  
Assisted guests with making menu choices in an informative and helpful fashion.  
Effectively communicated with kitchen staff regarding customer allergies, dietary needs and other special requests.  
Regularly checked on guests to ensure satisfaction with each food course and beverages.  
Skillfully anticipated and addressed guests' service needs.  
Accurately recorded orders and partnered with team members to serve food and beverages that exceeded guests' expectations.  
Protected the business by confirming legal drinking age and discontinuing service to intoxicated guests.  
Operated POS Systems  
Received outstanding reviews

Russell House Tavern- Backwaiter

March 14' - August 15'  
Cambridge, MA

Worked to maintain organization and fluidity in a high volume, gastro pub restaurant by running food in a timely manner, bussing tables, watering tables, and expediting in the kitchen.  
Trained over 30 new employees.  
Maintained a professional appearance and demeanor.  
Supported the chef and sous-chef in expediting, keeping the kitchen stocked, clean, and organized.  
Ensured the correct food with garnishes were run to the corresponding table and seat numbers.