

Misty R. Baker
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SKILLS

- 15 years in service industry.
- Professional appearance, strong work ethic and a can do attitude.
- Skilled to work in all areas of food and beverage.
- Excellent interpersonal skills and ability to relate to and communicate with customers, management, and co-workers.
- Promote positive guest relations by projecting a courteous, helpful attitude and assisting guests when appropriate.
- Extremely productive in a high volume, high stress environment.
- Excellent in carrying items, use of hands, eyes, arms and voice.
- Knowledge of POS system/ Aloha, Micro and E-Z win
- TABC certified and Food handlers certificate

Employment History

Server

10/18/2011 – Current
Whitney Obaugh, Manager 512-803-9890

Waterloo Ice House
9600 Escarpment Blvd
Austin, Texas 78749

- At Waterloo, I have created a large regular customer base by showing a genuine interest, friendliness and professionalism with customers.
- By proving myself as a responsible, reliable employee I have been given the keys and responsibility as the restaurant opener

Server

2/11/2011 – 9/12/2011
Beth Howson, Manager 775-420-8448

Men Wielding Fire
180 E First St
Reno, NV 89501

- Created a fun, friendly atmosphere for guests on the river in downtown Reno.
- 15 years in service industry allowed me the knowledge to train fellow employees as well as the opportunity to learn other aspects of the business.
- Part of Men Wielding Fire catering team.
- Which included events of 100-500 guests, ranging from 1-5 days.
- Set up, broke down, served and ensured every guest was attended to/ happy.

Server

5/14/2009 – 3/23/2011
Mike Phillips, Manager 775-379-3635

Ichiban Japanese Steak House and Sushi Bar
206 N. Virginia St
Reno, NV 89501

- Greeted customers with a bow.
- Introduced customers to a unique and entertaining way to dine.

- Memorized and recited a personalized presentation that covered recognized Japanese traditions, dinner specials and dinner combinations.
- Utilized a strong ability to promote and up sale which kept my sales high.
- Required to control my timing so that it coordinated with the chef's performance.
- Knowledge of the Sushi menu and how the Sushi Bar was ran.

Server/Bartender

8/18/2007 – 4/21/2009

Naomi Roy, Manager 518-269-8284

Sonny's Italian Restaurant
7689 S. Virginia St
Reno, NV 89511

- As food server, I suggested specials and answered questions about menu items, making recommendations upon request.
- Trained to properly present, open, sample and pour wine selection tableside.
- Set up for and waited on large banquets.
- As bartender, poured beer, served wine and made specialty mixed drinks for bar and restaurant.
- Responsible for inventory and ordering of all product needed for bar.
- Handled all cash and credit transactions for bar and restaurant as well as gaming Payouts.
- When closing, balanced register/gaming drawer, entered restaurant totals And all required nightly paperwork.
- During this time, I expanded my wine knowledge.

Server

8/4/2002 – 7/26/2007

Julie Johnson, Manager 805-238-4305

Margie's Diner
1135 24th St
Paso Robles, CA 93446

- 5 years in the same establishment.
- Efficiently maintained a 6-table section during busy breakfast hours. At times responsible for entire restaurant.
- Worked cohesively with others, while multi-tasking in a fast-paced environment.
- Greeted guests, took food/beverage orders and delivered all requested items to guests in a timely, efficient manner.
- Sat customers, prepared salads, made desserts, pre-bussed tables as needed And cashiered.
- Worked well with my co-workers and as a team we got the job done.

PERSONAL REFERENCES

Steve & Karen Housewright

Jenny Keily

Leiana Padilla

Geoffrey Ashford

Customer

Customer

Co-Worker

Co-Worker / Manager

512-799-4600/ 512-797-6184

512-656-5557

512-633-5708

512-810-8856