

CHRISTINA HOLMES

9033 El Cajon Way, #4 Sacramento, Ca 95826 cl.holmes@yahoo.com (530) 848-5438

Professional ~ Personable ~ Reliable

SKILLS

- * TIPS Training
- * Cash handling and cash procedures
- * Able to work in a fast-paced, high-volume, active environment, safely

EXPERIENCE

~ **Thunder Valley Casino Resort**, Card dealer 09/2010 to 10/2016
Deal specialty games, enforce house rules, exchange cash for chips, and calculate pay-outs.

~ **Oak Cafe**, Fine dining server-internship 01/2010 to 05/2010
Responsible for providing remarkable service to guests and ensuring that they enjoy a fine dining experience. Maintain a professional appearance, and decorum, at all times. Accurately communicate with kitchen to present price fixe courses at appropriate time.

~ **American River College**, Food prep-catering (for course credit) 08/2009 to 12/2009
Cold food prep, hot sides prep, transport, buffet set-up, and clean-up for on-campus events.

~ **Raley Field**, Server-Baseball season only 04/2009 to seasonal
Set-up and stocking of mobile food carts and/or stationary concession stand items. Interact with warehouse to replenish items as ballpark guests make purchases. In-seat server, cash handling & making change. Reconcile all transactions at start and end of shift with the cash room.

~ **Patina Catering**, Banquet Server 08/2005 to 08/2008
High-end, fine dining caterer for the San Francisco Opera House, Symphony, and Ballet halls; as well as wedding caterer for Copia in Napa, Ca. Responsible for learning synchronized serving of guests, set-up of buffets, linens, place settings, along with take-down, clean-up and scullery tasks. Wine knowledge, pouring procedures, and following menu to serve paired wine with each course.

HOSPITALITY MANAGEMENT COURSEWORK

American River College: Sacramento, CA

Fall 2009 – Completed

- Food Theory & Prep
- Knife skills
- Sanitation, Safety, and Equipment
- Calculations for Food Service
- Beverages
- Advertising
- Management

Spring 2010 – Completed

- Professional Cooking
- Garde Manager
- Breads, Yeasts, Dough's & Pastries
- Fine Baking & Pastry
- Dining Room Management
- Cost Control for Food Service
- Legal & Becoming a chef