

Fwd: server

louis lory

Tue 9/11/2018 10:33 AM

To: The UPS Store #2255 <store2255@theupsstore.com>;

Louis Lory
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Hello,
My name is Louis Lory and I would like to work at the DreamForce event

Summary

Positive and motivated food and beverage professional with many years of food and beverage experience in fine dining and high volume. Am hard working, energetic and reliable. Work exceptionally well as part of a team or independently. I take pride in ensuring smooth operations and quality service and it shows. An innate instinct for providing warm and inviting service. Am detail oriented, highly organized and able to think quickly on my feet. I work well under pressure with grace, professionalism and focus. I have a pleasant demeanor and communicate clearly. Have an attention to detail overseeing table service and the needs of the guests. A team player.

Highlights

- Excellent knowledge of food and alcohol beverage selections.
- Front and back of house operations understanding
- California food handler card/server
- Safety cautious / EMT certified
- Certified guard card
- Strong customer relationship builder
- Ability to handle/resolve problems quickly and efficiently
- live close by
- Edu. University of Maryland College Park

Experience

Pacific Union Club
1000 California st.
2/2018 7/20/18 Server/Back Waiter

Set up the dining room and lounge.

Greet guests and take drink orders. Deliver drinks and pass starters. While in the dining room. Pour waters, serve bread and butter.

Take/suggest food and drink orders. Know table numbers and Run food and drinks. Answer any guests questions. Oversee table service. Reset the dining room.

Le Meridian Hotel
2017-present On call Server/Steward
Work private high end events. Show up well dressed and ready to work. Set up the event.
Run food and drinks to guests. Tend bar.
Make cocktails and pour wine. Maintain a clean well stocked bar.

Paula Le Duc Fine Catering

2001-2015 Prep Cook/Food Runner

Assist chefs preparing food for high end events. Run food and plates to the line. Work the line serve food ensuring the plates look perfect. Garnish and tray the plates for the servers. Run food to food stations. Stock and replenish stations. Work the station. ex. Slice meats, build caviar sushi cones, man the BBQ, Serve food and drinks to guests. Keep the work space clean at all times.

McCalls Fine Catering

2005-2009 Server/Food Runner/Bar tender

Work as a lead server running food drinks to guests. Oversee the tables ensuring a smooth operation and guests satisfaction in a fine dining experience.

Tend bar. Set up bar, slice garnishes. Stock and replenish. Serve drinks. Suggest drinks. Maintain a clean workspace. Assist other bar tenders.

Bohemian Club.

Server/food Runner/bartender 2008

Help prepare food while keeping the space clean in a fine dining setting.

Plate the food and run it to the guests. Serve food and beverages. Ensure guests satisfaction.

Global Gourmet Caterers 2006-2008

Prep cook/Food runner

Help prepare and run food at high end catered events. Work independently or with others ensuring the food prepared correctly, plated right, and on time.

Taste Catering 2005-2007

Prep cook/Food runner

Help prepare and run food at high end events. Work as a team. Help break down the kitchen and floor.

Best Beverage Company 2004-2006

Bartender/Barback

Mecca Restaurant. 2004

Bar back in a fine dining restaurant. Ensure the bar is well stocked. Keep the bar clean at all times. Run food and drinks in a fast safe manner. Answer guests questions. Suggest food drink

Assist the bar tender.

Palace Hotel 2003

Server/ Houseman

Herbivore Restaurant 2002-2003

Server/ Food runner

Set up dining room. Greet guests.

Take food and drink orders. Run both to tables. Ensure guests satisfaction. Bus tables. Reset tables. Use the POS to close

Back Flip Restaurant @ Phoenix Hotel

Bartender/Barback 2000

Pic is current aug 2018

Thank you very much, Louis Lory

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