

*Rachel Goch  
(916) 743-8895  
RLGoch1229@Gmail.com*

*Professional Profile*

*Self-motivated and passionate food server seeks upscale dining position with potential for advancement. Exceptional customer relations and team building skills. Natural leader and sales person with ability to motivate others and provide superb service.*

*Experience*

*Culinary Staffing of America Sacramento, CA*

*2018-Present*

*Bartender/Server/Cashier/Prep*

- *Prepare and serve gourmet five-course dinners for upscale private events*
- *Beer, wine, and food service at major concerts and sporting events*

*BJ's Restaurant & Brewhouse, Elk Grove and Folsom, CA*

*2010-2015*

*Server/In-house and Regional Trainer/Shift Supervisor*

- *Green Apron Service Mastery (Lead Server)*
- *Personalizing guests' experiences and increasing sales revenues through food and microbrew pairings*
- *High-volume cocktail experience*
- *Support FOH and BOH team members*
- *Guest relations/recovery to prevent comps*
- *Labor hour control*

*Olive Garden, Cypress and Elk Grove, CA*

*2008 – 2010*

*Server/Cocktail/Trainer*

- *Completed P.A.C.E. training to ensure guests' individual timing needs are met and exceeded*
- *Consistently engage in wine conversations with every guest to increase sales revenues*

*Wolfgang Puck's, South Coast Plaza, Costa Mesa, CA*

*2008 - 2009*

*Server/Trainer*

- *Achieved ServSafe® certification*
- *Completed fine wine training with sommelier of Cut in Beverly Hills.*
- *Guiding guest experience through food and wine pairing*

*Applebee's, Las Vegas, NV, Elk Grove and Fountain Valley, CA*

*2006 - 2009*

*Expediter/Server*

- *Providing outstanding service to guests*
- *Ensuring that guests' expectations are met or exceeded*
- *Increase sales revenue through upselling*
- *Created perfect plate presentations and delivered accurate and timely production*