

Thomas Dibben

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Food and Beverage

RESUME

Profile

I have around 12 years of experience in the food service industry where I have held positions anywhere from busser to managerial. In that time I learned proper knowledge of food handling, wine serving, kitchen timing and people skills. My goal is to be hired by a restaurant or catering facility where I can then provide excellent customer service to patrons, and create a fun, friendly and helpful work environment for my co-workers.

Experience

Catering Server / Bartender / Driver

Evan's Kitchen
Sacramento, CA
2015-current

Catering Server / Bartender / Driver

Capital City Catering
Sacramento, CA
2015-current

Manager / Server / Host

L'image French Bistro
Sacramento, CA
2003-2006

Server, Caterer

Sacramento Capitol Club
Sacramento, CA
2001-2003

Busser

Chevy's Fresh Mex
Elk Grove, CA
1998-1999

Busser

Woodys' Bar & Grill
Sacramento, CA
1997-1998

Assist in the preparation and delivery of catered events. Maintain a weekly schedule of both onsite and offsite caterings which include a dropoff to a local insurance company, a Rotary luncheon, a dinner for a Women's 2030 Club, and a monthly brunch for a group of retired police officers.

Incorporate my knowledge of serving and bartending experience to help contribute to the success of a team of individuals who's goal is to provide top notch service to patrons. Assist in set up and breakdown of all events. Delivery driver to and from events.

Worked in conjunction with restaurant staff to provide a unique and intimate dining experience to customers. Assisted in the everyday upkeep of a fine dining establishment. Assisted in the hiring and training of service staff. Maintained the inventory of all alcohol. Counted cash drawer daily.

Served breakfast and lunch at a members only club located on the sixth floor of the Wells Fargo Building on 400 Capitol Mall. Provided wine service to patrons. Assisted in the setting up and breakdown of large catered events such as weddings and business gatherings.

Worked as a busser for one of the country's leading franchises in Mexican style cuisine. Kept up with staff members in a fast paced environment where turning over tables to accomodate the masses was our main goal.

As my first job while in high school I began as a busser. This would begin my long journey through the service industry. I learned that customers are always right and that making sure my servers are taken care of would in turn produce a higher tip out. I learned the ins and outs of food preparation and also that hard work does pay off.