

# Ava Clark

San Francisco, CA 94107  
avaclark@email.com  
(555) 567-8901  
LinkedIn

Results-oriented server with over five years of experience in casual and fine dining. Skilled at increasing sales through upselling, resolving guest concerns promptly, and fostering a welcoming atmosphere. Known for maintaining efficiency and accuracy during peak dining hours.

## Key Skills

- Guest issue resolution
- Menu and ingredient knowledge
- Upselling techniques
- Staff training and development
- Table management

## Professional Experience

### Server

*The Slanted Door, San Francisco, CA | January 2022 - Present*

- Deliver high-quality service to over 80 guests daily in a fast-paced fine dining environment
- Use in-depth menu and ingredient knowledge to make personalized recommendations, increasing guest satisfaction scores by 15%
- Upsell chef's tasting menus and wine pairings, contributing to a 20% boost in monthly sales revenue
- Train new staff on restaurant policies, table management, and guest interaction techniques, improving onboarding processes

### Server

*Blue Plate, San Francisco, CA | October 2019 - December 2021*

- Provided attentive service to guests in a casual dining setting, ensuring accuracy in orders and timely delivery
- Resolved guest issues efficiently, maintaining a 4.8-star average rating on customer feedback surveys
- Collaborated with kitchen and bar teams to handle peak dining hours, resulting in smoother service operations
- Exceeded sales targets by upselling daily specials and beverage options

## Education

Bachelor of Arts (B.A.) in Sociology | May 2019

*San Francisco State University, San Francisco, CA*