

Joyce Miller

Tray Banquet Server



CONTACT



(415) 555-7890



miller89@email.com



San Francisco, CA



EDUCATION

ServSafe Food Handler Certification

Completed February 2020

Hospitality and Event Management Training

Completed November 2019



PROFESSIONAL SUMMARY

Highly efficient and detail-oriented Tray Banquet Server with 7+ years of experience in upscale event service. Skilled at delivering exceptional guest experiences in high-pressure settings, ensuring smooth service flow, and maintaining a professional demeanor.



EXPERIENCE

Tray Banquet Server

2020 - Now

The Palace Hotel, San Francisco, CA

- · Deliver professional tray service to over 300 guests per event, ensuring accurate food placement.
- · Work collaboratively with kitchen staff to address dietary restrictions and prioritize customer satisfaction.
- · Ensure trays are clean, polished, and free from spills, maintaining visual presentation standards.
- · Assist with banquet space setup, including table arrangements and centerpiece placements.

Banquet Server

2018 - 2020

The Fairmont San Francisco, San Francisco, CA

- · Performed tray service for formal dinners and receptions, providing excellent guest interaction.
- · Trained and mentored new staff in tray handling techniques and food safety practices.
- · Supported seamless transitions between event courses, maintaining efficiency under pressure.
- · Prepared event spaces by setting up tables, linens, and utensils in coordination with event planners.



SKILLS

Expert in tray service and balancing multiple plates. 🌟 🚖 Strong attention to detail and food presentation. Exceptional time management in fast-paced environments.

Proficient in adhering to food safety and hygiene standards.

