

Leo D'Angelo

Fine Dining Waiter



CONTACT



(917) 456-7890



United States, New York, NY



TEDUCATION

Certificate in Hospitality Management

New York University, Graduated: May 2017

Certifications

- · ServSafe Food Handler, June 2023
- · Wine Service Certificate, March 2022



PROFESSIONAL SUMMARY

Highly skilled Fine Dining Waiter with experience delivering exceptional customer service in high-end restaurants. Known for expertise in wine pairing, fine dining etiquette, and providing personalized dining experiences to guests. Seeking to contribute my expertise and passion for hospitality to a prestigious establishment.



EXPERIENCE

Fine Dining Waiter

2019 - Now

The Plaza Hotel, New York, NY

- · Provide high-quality service to up to 20 guests per shift.
- · Assist with the selection of wines, cocktails, and other beverages, ensuring a tailored experience for each guest.
- · Ensure that guests' needs are met promptly and professionally, always maintaining a positive and welcoming attitude.
- · Supervise and train junior waitstaff, ensuring the highest standards of service are maintained.
- Handle inquiries, resolve complaints, and ensure satisfaction.

Waitstaff 2017 - 2019

Le Bernardin, New York, NY

- · Worked as a waiter at a Michelin-starred restaurant, supporting the headwaiter in managing guest services.
- · Delivered food and beverages in accordance with the restaurant's strict service protocols.
- · Promoted wine selections and assisted in pairing options for guests, enhancing their dining experience.
- · Assisted in managing reservations and accommodating requests.

SKILLS

Extensive knowledge of fine dining etiquette	****
Wine and beverage pairings	****
Multilingual (English, Spanish, Italian)	****
Conflict resolution	****
Table setting and preparation	****
POS system proficiency	****
Exceptional customer service skills	****
Ability to manage multiple tables simultaneously	****