

CAITLIN S LAROCHELLE
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OBJECTIVE: To obtain new experience and part-time/full-time position within your establishment

SUMMARY OF QUALIFICATIONS:

Strong customer service and organizational skills
Hard worker, honest, loyal, extremely reliable
Quick learner, resourceful in resolving problems
Co-operative and good team work skills

EMPLOYMENT EXPERIENCE

MR PRIME RIB, 2018/2021

HEAD SERVER

Check patrons' identification in order to ensure that they meet minimum age requirements for consumption of alcoholic beverages.
Check with customers to ensure that they are enjoying their meals and take action to correct any problems.
Explain how various menu items are prepared, describing ingredients and cooking methods.
Inform customers of daily specials.
Prepare checks that itemize and total meal costs and sales taxes.
Present menus to patrons and answer questions about menu items, making recommendations upon request.
Remove dishes and glasses from tables or counters, and take them to kitchen for cleaning.
Serve food and/or beverages to patrons; prepare and serve specialty dishes at tables as required.
Stock service areas with supplies such as coffee, food, tableware, and linens.
Excellent knowledge and understandings of prices and promotions
Communicating with patrons on a regular basis
Maintaining a clean restaurant by completing a set of cleaning tasks during and at the end of each shift.

COULSON NIGHTCLUB, 2015/2021

COCKTAIL SERVER/BARTENDER

Check patrons' identification in order to ensure that they meet minimum age requirements for consumption of alcoholic beverages.
Prepare checks that itemize and total meal costs and sales taxes.
Prepare a wide variety of beverages in a fast pace environment.
Work as a team behind the bar with other employees.
Work independently behind the bar.
Stock bar area with drinks, napkins, straws ect.
Compute sales prices, total purchases and receive and process cash and credit payment.
Open and close cash registers, performing tasks such as counting money, separating charge slips, coupons, and vouchers, balancing cash drawers, and making deposits.

MONTANA'S COOKHOUSE & GRILL, 2012/2018

SERVER

Check patrons' identification in order to ensure that they meet minimum age requirements for consumption of alcoholic beverages.

Check with customers to ensure that they are enjoying their meals and take action to correct any problems.

Explain how various menu items are prepared, describing ingredients and cooking methods.

Inform customers of daily specials.

Prepare checks that itemize and total meal costs and sales taxes.

Present menus to patrons and answer questions about menu items, making recommendations upon request.

Remove dishes and glasses from tables or counters, and take them to kitchen for cleaning.

Serve food and/or beverages to patrons; prepare and serve specialty dishes at tables as required.

Stock service areas with supplies such as coffee, food, tableware, and linens.

Excellent knowledge and understandings of prices and promotions

Communicating with patrons on a regular basis

Maintaining a clean restaurant by completing a set of cleaning tasks during and at the end of each shift.

JEAN MACHINE, 2012/2015

ASSISTANT MANAGER

Merchandised everyday women's wear.

Greet customers and ascertain what each customer wants or needs.

Open and close cash registers and store, performing tasks such as counting money, separating charge slips, coupons, and vouchers, balancing cash drawers, and making deposits.

Maintain knowledge of current sales and promotions, policies regarding payment and exchanges, and security practices. Supervise part time employees and communicate with head office and other branches throughout the shift.

Strive and achieve daily budget goals assigned throughout the day.

Compute sales prices, total purchases and receive and process cash and credit payment.

Watch for and recognize security risks and thefts, and know how to prevent or handle these situations.

Recommend, select, and help locate or obtain merchandise based on customer needs and desires.

Describe merchandise and explain use, operation, and care of merchandise to customers.

LOUNGE 390, 2009/2012

BARTENDER

Check patrons' identification in order to ensure that they meet minimum age requirements for consumption of alcoholic beverages.

Prepare checks that itemize and total meal costs and sales taxes.

Prepare a wide variety of beverages in a fast pace environment.

Present menus to patrons interested in dining in the lounge.

Prepare and serve popcorn. Stock bar area with drinks, napkins, straws ect.

Compute sales prices, total purchases and receive and process cash and credit payment.

Open and close cash registers, performing tasks such as counting money, separating charge slips, coupons, and vouchers, balancing cash drawers, and making deposits.

EDUCATION: Ontario Secondary School Diploma, Lasalle Secondary / Post Secondary - Canadian School Of Natural Nutrition

REFERENCES AVAILABLE UPON REQUEST