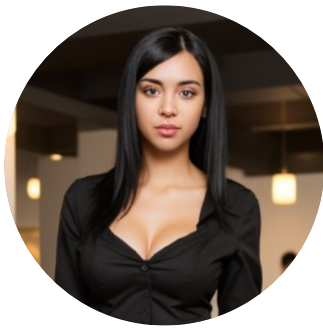




Captain Fine Dining Server

Carol Porter

Professional summary

Experienced fine dining Captain Server with 10+ years in Michelin-starred establishments. Skilled in orchestrating seamless dining experiences, leading service teams, and delivering impeccable guest satisfaction. Adept at wine pairings, tableside presentations, and personalized service for high-profile clientele. Passionate about maintaining the highest service standards in luxury dining environments.

Experience

Captain Fine Dining Server

2019 - Now

Le Jardin / New York, NY

- Lead and manage a team of 5+ servers, ensuring the smooth execution of fine dining service, maintaining a high standard of guest experience from start to finish.
- Provide expert wine pairing recommendations and increase wine sales by 20%, enhancing both the guest experience and the restaurant's revenue.
- Supervise VIP guests, including celebrities and executives, offering personalized service and anticipating their specific needs with the utmost discretion and professionalism.
- Oversee all tableside presentations such as carving meats, flambéing desserts, and presenting wine selections, ensuring the highest quality of service and visual presentation for guests.

Senior Fine Dining Server

2015 - 2019

The Savoy Room / Chicago, IL

- Delivered exceptional five-star dining experiences, maintaining the restaurant's impeccable service standards, ensuring each course was presented with precision and grace.
- Collaborated closely with sommeliers to provide guests with detailed wine recommendations, significantly enhancing the dining experience and increasing customer satisfaction.
- Coordinated and executed private dining events, ensuring all details were attended to, from table arrangements to special guest requests, maintaining a seamless flow of service throughout.
- Trained and mentored new servers on fine dining etiquette, tableside service, and menu knowledge, enabling the team to uphold the restaurant's renowned service standards.

(212) 555-7890

carol.porter@email.com

New York, NY

Education

Associate Degree in Hospitality Management

Johnson & Wales University | Providence, RI | 2014

Certifications

- Certified Sommelier | Court of Master Sommeliers | 2022
- ServSafe Food Handler Certification | National Restaurant Association | 2020

Additional Information

- Strong knowledge of European and American fine dining etiquette
- Passionate about guest experience and continued hospitality education

Skills

|                                              |       |
|----------------------------------------------|-------|
| Leadership & team coordination               | ◆◆◆◆◆ |
| Wine & food pairings                         | ◆◆◆◆◆ |
| VIP guest service & discretion               | ◆◆◆◆◆ |
| Tableside presentations (flambéing, carving) | ◆◆◆◆◆ |
| Multi-course meal service                    | ◆◆◆◆◆ |

Languages

- ◆ Fluent in French & Spanish