

MICHAEL DIAZ

Fine Dining Back Server

(305) 555-1234

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Miami, FL

PROFESSIONAL SUMMARY

Hardworking fine dining back server with experience in luxury restaurants. Adept at supporting front-of-house operations, ensuring smooth table service, and maintaining a polished dining atmosphere. Passionate about delivering excellent service, anticipating guest needs, and growing within the fine dining industry.

EDUCATION

Diploma in Culinary Arts & Hospitality

Miami Culinary Institute | 2019

ServSafe Certification

National Restaurant Association | 2021

SKILLS

- Fast-paced food running & coordination
 - Table clearing, resetting, & maintenance
 - Water & bread service etiquette
 - Guest assistance & hospitality
 - High-end service collaboration
 - Attention to detail & situational awareness
 - POS system operation & order tracking
 - Strong teamwork & communication
 - Knowledge of fine dining service styles (French, Russian, American)
- Expert

Expert

Expert

Expert

Expert

Expert

Expert

Expert

LANGUAGES

- Fluent in Spanish and English

EXPERIENCE

- 2022 - Now

Fine Dining Back Server

The Fontainebleau / Miami, FL

 - Assist front servers by delivering food promptly to tables, refilling drinks, and responding to guest requests with a positive and professional attitude.
 - Maintain cleanliness and organization of tables between courses by clearing plates, resetting settings, and ensuring that each table is ready for the next course.
 - Work closely with the kitchen team to synchronize food timing and ensure order accuracy, minimizing wait times and maximizing guest satisfaction.
 - Support private dining events by preparing and maintaining table setups, assisting in the delivery of specialized dishes, and providing exceptional service.
- 2020 - 2022

Restaurant Support Staff

Il Mulino / Miami Beach, FL

 - Provided essential support to senior servers in a luxury Italian fine dining restaurant by replenishing silverware, glassware, and table settings to maintain a refined ambiance throughout service.
 - Assisted with wine service by presenting, opening, and pouring bottles tableside, ensuring the guest experience was elevated with expert knowledge and presentation.
 - Worked collaboratively with the front-of-house and kitchen staff to ensure the timely delivery of meals, offering assistance when necessary.

ADDITIONAL INFORMATION

- Aspiring fine dining front server, eager to grow within the hospitality industry
- Enthusiastic about enhancing guest satisfaction through impeccable service