



Joyce Miller

Tray Banquet Server

CONTACT

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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. ★★★★★