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# SOFIA MARTINEZ

## Buffet Server



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Miami, FL

### Education

#### High School Diploma

Miami Senior High School, FL | 2016

#### Certified Food Protection Manager

National Registry of Food Safety Professionals | April 2022

#### TIPS Certification

Florida Department of Business and Professional Regulation | January 2021

#### Professional Development

Participated in the 2024 Florida Restaurant & Lodging Show workshops on buffet innovation and enhanced guest service strategies.

### Skills

Buffet Setup and Service

Guest Interaction

Event Support

Time Management

Food Safety Compliance

Menu Knowledge

Hospitality Management

### Professional summary

Dedicated and detail-oriented buffet catering server with experience ensuring smooth operations at luxury resorts and hotels. Skilled at maintaining attractive food displays, engaging with guests to explain offerings, and executing strict safety compliance to deliver outstanding dining experiences even during peak service hours.

### Experience

#### Eden Roc Miami Beach

February 2021 - Now  
Miami, FL

#### Buffet Server

- Maintain inviting buffet stations during large resort functions, ensuring displays stay refreshed, clean, and temperature-compliant.
- Communicate with guests regarding food selections and ingredients, providing recommendations and addressing allergen concerns promptly.
- Uphold rigorous sanitation standards across service stations to meet health inspection criteria without exceptions.
- Coordinate with culinary teams to refill buffet lines seamlessly during high guest volume times, avoiding service gaps.

#### The Biltmore Hotel

October 2018 - January 2021  
Coral Gables, FL

#### Buffet Catering Server

- Set up intricate buffet arrangements for weddings, brunches, and special themed events, following detailed floor plans and decor requirements.
- Monitored food levels throughout events, proactively replenishing and maintaining presentation quality.
- Assisted in organizing kitchen-to-floor logistics during high-volume periods, ensuring that food remained available without excessive surplus.
- Participated in post-event breakdown and cleanup, ensuring reusable supplies were salvaged and storage protocols were maintained.