

Liam Carter

Professional server with over six years of experience in upscale steakhouses and high-volume dining establishments. Known for creating memorable guest experiences and increasing restaurant revenue through upselling and personalized service. Excels in fast-paced environments while maintaining attention to detail and guest satisfaction.



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Professional Experience

Server

Bones Steakhouse, Atlanta, GA February 2020 - Present

- Manage a 12-table section in a high-volume upscale steakhouse, serving over 150 guests nightly
- Upsell premium cuts of steak, seafood specials, and wine pairings, resulting in a 25% increase in sales per shift
- Build relationships with guests, fostering loyalty and contributing to a 95% guest return rate
- Mentor and support junior servers to enhance service standards and streamline team workflows

Server

South City Kitchen, Atlanta, GA August 2018 - January 2020

- Delivered exceptional service in a high-volume Southern cuisine restaurant, managing up to 10 tables during peak hours
- Recommended seasonal specials and cocktails, exceeding monthly sales targets by 20%
- Coordinated with kitchen staff to ensure smooth service and timely delivery of orders
- Recognized by management for maintaining a positive attitude and handling guest concerns professionally

Key Skills

Upscale dining service
Menu and wine pairing expertise
High-volume service efficiency
Guest loyalty development
Staff mentorship

Education

Bachelor of Science (B.S.) in
Hospitality Management
Georgia State University, Atlanta, GA
| May 2018