Tom Ashworth

tom.ashworth@email.com | 07700 900286 | York

Waiter with three years' experience in restaurants and private events

PROFILE

Waiter with three years in a busy city centre restaurant and at private events, comfortable running a section of up to 8 tables. Knowledgeable about menus and allergens and confident recommending wine and specials.

EXPERIENCE

Waiter, The Old Granary Restaurant

York | Jun 2022 – Present

- Run a section of up to 8 tables during services of 120 covers, taking orders on the EPOS system.
- Recommend wines and specials, helping the restaurant hit its weekly drinks sales target.
- Talk guests through allergens using the kitchen's allergen sheet and flag requirements clearly to the chefs.
- Help train 5 new waiting staff on table service, menu knowledge and the till system.

Events Waiting Staff, Minster Events Catering

York | Jan 2021 – May 2022

- Served plated and buffet meals at weddings and corporate dinners for up to 200 guests.
- Set up and cleared function rooms, including table layouts and glassware.
- Worked as part of teams of up to 15 staff under a head waiter.

EDUCATION

BTEC Level 3 Diploma in Hospitality, York College

Merit | York | Sep 2019 – Jun 2021

GCSEs, Fulford School

6 GCSEs at grades 9-4 | York | Sep 2014 – Jun 2019

SKILLS

Table service, EPOS systems, Upselling, Wine and drinks knowledge, Allergen awareness, Silver service, Cash handling, Teamwork

CERTIFICATIONS

- Level 2 Food Hygiene and Safety