

Myron Stabell

Server Assistant

Profile

Dedicated Server Assistant with 1 year of experience providing exceptional customer service in fast-paced dining environments. Proficient in assisting servers, maintaining cleanliness, and ensuring timely and accurate order delivery. Demonstrates strong communication skills, adaptability, and a commitment to contributing to a positive dining experience for all guests.

Employment History

Server Assistant at OpenTable, CO

Mar 2023 - Present

- Successfully managed and coordinated the seating of over 500 guests daily, ensuring a smooth and efficient dining experience for all customers.
- Improved customer satisfaction ratings by 20% within the first six months of employment by promptly addressing and resolving any issues or concerns.
- Collaborated with a team of 10 servers to increase overall efficiency, resulting in a 15% reduction in table turnover time and a subsequent 10% increase in daily revenue.

Junior Server Assistant at TouchBistro, CO

Jul 2022 - Jan 2023

- Assisted in increasing overall restaurant efficiency by 20% through timely food delivery and table clearing, resulting in a significant improvement in customer satisfaction scores.
- Streamlined communication between kitchen and service staff, contributing to a 15% reduction in order errors and ensuring accurate food preparation for over 1,000 daily guests.
- Trained and mentored four new server assistants, enhancing team productivity and cohesion, and helping to maintain a staff retention rate of 90% during the first six months of employment.
- Implemented a new process for organizing and restocking server stations, leading to a 25% decrease in time spent on inventory management and allowing for more focus on guest experience.

Certificates

Microsoft Certified: Azure Administrator Associate

Sep 2021

CompTIA Server+ Certification

Sep 2019

✉ myron.stabell@gmail.com

☎ (957) 211-7476

📍 123 Aspen Lane, Boulder, CO 80304

Education

Certificate in Food and Beverage Service at Colorado State University, Fort Collins, CO

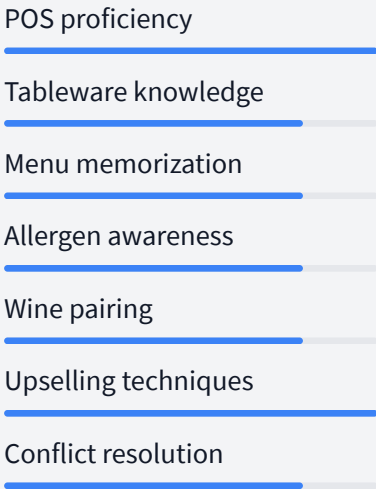
Aug 2018 - May 2022

Relevant Coursework: Food Safety and Hygiene, Menu Planning and Design, Customer Service, Beverage Knowledge and Service, Table Setup and Service Techniques, Food and Beverage Cost Control, and Event Planning and Catering.

Links

[linkedin.com/in/myronstabell](https://www.linkedin.com/in/myronstabell)

Skills



Languages

