

Andrew-James K. Salcedo

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OBJECTIVE

Experienced professional in the fine dining industry who understands the importance of working hard as a team and as an individual. Ready to present my expertise and a positive work ethic to provide a personal and memorable experience to every guest, every time.

SKILLS / TRAINING

- Sales: Suggestive selling education
- Forbes five-star guest interaction standards
- Formal food and wine training
- Information retention of menu items and specials
- Able to competently describe food and drink menu to guests
- Cash handling and P.O.S. systems
- Daily credit and cash accounting
- Time management

RELEVANT EXPERIENCE

Present Heritage Barbeque

San Juan Capistrano, CA *Beertender*

- Pour beer and wine as well as mix drinks in a high-volume environment.
- Maintain keg room; organizing kegs, N/A beverages, and drink garnishes.
- Prep fruits for garnishes and to juice/puree for mixed drinks.
- Daily cleaning of the bar and biweekly cleaning of all taps and beer lines.

2015-2016 North Italia

Irvine, CA *Server*

- Provide guests with an unmatched dining experience; answering all restaurant and menu questions to suggest food and drink pairings based off of guest preferences.
- Regularly managed the service to up to 8 or more tables so that no guest felt rushed or neglected while ensuring their dining experience was seamless and memorable.

2014-2015 Coliseum Pool & Grill, The Resort at Pelican Hill

Newport Coast, CA *Lead Foodrunner/Pool Server*

- Worked alongside the executive chef, assisting in everything including: expediting the food line, garnishing and plating dishes, product ordering, and delegating tasks to others within restaurant.
- Delivered food to guests maintaining resort's Forbes Five-Star and AAA Five Diamond grandeur.
- Ran pool kitchen and food line during busy summer months, providing full lunch service at the pool servicing over 300 guests daily.
- Setup, maintained, and broke down weekend brunch buffet.

2012-2014 d.k Steakhouse

Honolulu, HI *Lead Foodrunner/Expediter*

- Managed orders to the kitchen with the executive chef, determining when and in what order food is to be fired and ran to the dining room.
- Maintained communication between BOH and FOH, keeping restaurant operations and guest experience flawless.
- Setup and break down expo line including prepping of sides and garnishes.