

Samantha Arredondo

Corona, CA 92840 | (714) 613-2355 | arredondosamantha139@gmail.com

OBJECTIVE

Hospitality professional with experience in fine dining kitchens, food running, hosting, and guest interaction. Seeking a Food Runner or Service Assistant position where I can contribute a strong work ethic, attention to detail, and understanding of restaurant operations while continuing to develop my front-of-house experience.

SKILLS & CERTIFICATES

Skills: Microsoft Office Suite, Spanish (Native)

The Court of Master Sommeliers Americas | April 2025

Introductory Sommelier

California Food Handler | December 2025

ServeSafe Certified

PROFESSIONAL EXPERIENCE

Napa Rose, Disneyland Resort | Anaheim, CA

May 2022 – March 2026

Specialty Cook

- Engaged with guests during chef's table experiences, providing detailed menu and dish explanations
- Manage multiple priorities in a fast-paced, high-volume environment while meeting strict service timelines
- Reviewed menus and banquet event orders (BEOs), assisting with planning, inventory management, and service execution
- Trained and Mentored 15+ new employees on operational procedures, quality standards, and workplace policies
- Participated in team meetings and communicated operational updates with team members

Solstice Seasonal kitchen & Bar | Irvine, CA

October 2025 – February 2026

Food Runner/Expo

- Delivered food accurately and efficiently while maintaining presentation standards
- Communicated between kitchen and front-of-house teams to ensure timely service
- Verified plate accuracy, garnishes, and modifications before dishes were served
- Assisted servers with bussing, table maintenance, water service, and table resets while maintaining dining room standards
- Provided wine and beer service for private events and special functions

Mortons Steak House | Costa Mesa, CA.

October 2025 – February 2026

Host

- Greeted guests and managed reservations in a high-volume fine dining environment
- Coordinated seating and guest flow to support efficient service
- Assisted service teams with bussing, table maintenance, water service, and table resets to support seamless dining experiences
- Maintained cleanliness and presentation standards throughout the dining room
- Collaborated with servers and management to accommodate guest needs and ensure smooth operations