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| Sophia Davis |
| SummaryDynamic and results-driven restaurant professional with over 10 years of experience in high-end dining establishments. Expertise in team leadership, customer relations, and operational excellence. Committed to creating memorable experiences for guests while maximizing revenue and minimizing costs.Work Experience**Lead Server Jan 2018 – Present**The Gourmet Bistro San Francisco, CA* Led a team of 10 servers, improving service efficiency and achieving a 30% increase in customer satisfaction scores.
* Implemented new menu items based on guest feedback, resulting in a 25% increase in repeat visits.

**Senior Server Jun 2012 – Dec 2017**The Elite Dining Room San Francisco, CA* Developed and maintained strong relationships with regular patrons, enhancing customer loyalty.
* Trained new hires on service standards and menu knowledge, reducing onboarding time by 40%.

EducationBachelor of Science: Restaurant Management Jan 2011*University of California, Berkeley**Berkeley, CA*certifications* Certified Sommelier – Court of Master Sommeliers – 2015
 | Contact(555) 654-3210sophia.davis@example.comSan Francisco, CA 94101SkillsLeadershipAdvanced Customer ServiceMenu DevelopmentBudget ManagementEvent PlanningStaff TrainingSales StrategyCulinary KnowledgeConflict Management |