**CURRICULUM VITAE**

RESTY

Resty.382623@2freemail.com

**PERSONAL DETAILS**

Nationality : Ugandan

Date of Birth : 25/12/1990

Sex : Female

Visa Status : Tourist Visa

Current City : Dubai, UAE

Languages : English

**POSITION: WAITRESS**

**CAREER OBJECTIVE**

To obtain a waitress position in the Food and Beverage Industry with a challenging company that offers me the possibility of professional growth and career advancement opportunities. Seeking a challenging position in a developing organization where my expertise and experience can be put to the best possible use and my potentials can be effectively tapped. A position that gives me opportunities to develop integrates and applies my knowledge and skills.

**EDUCATION AND CONTINUING PROFESSIONAL TRAINING**

• Diploma in catering management in 2**014 at makerer University**

• Uganda Advanced Certificate of Education in **2012**at **NajjaHigh School**

• Uganda Certificate of Education in **2010** at **Najja High school**

**WORK EXPERIENCE**

**POSITION:WAITRESS**

**COMPANY:AFRICANA HOTEL KAMPALA -UGANDA**

**DURATION:** 2015-2017

**POSITION:WAITRESS**

**COMPANY:*PROTEA HOTEL UGANDA* (UGANDA)**

**DURATION:** 2017-2018 JULY

**DUTIES AND RESPONSIBILITIES**

* Accompany guests to their preferred table or reserved table and seat guest.
* Take telephone bookings and document in the Reservation book according to Restaurant standards.
* Be attentive to members and resolve their complaints where possible, reporting all incidents to line manage.
* Maintain responsibility of cleanliness of hostess stations.
* Maintain responsibility of cleanliness of all menus and drink menus.
* Assist with beverage service, Assist with food service.
* Maintain detailed knowledge of menu, including daily specials.
* Ensure tables are cleared quietly and efficiently.
* Carry food and beverage trays in a safe manner to minimize breakages.
* Maintain current information on all general activities of the log book and notice board
* Collecting payments from customers, writing food orders on order slips, memorizing orders, entering orders into computers for transmittal to kitchen staff, informing customers of daily specials, cleaning tables or counters after patrons had finished dining, filling salt, pepper, sugar, cream, condiment, and napkin containers, stocking service areas, and accompanying customers to their tables. .
* Prepared hot, cold, and mixed drinks for patrons.
* Described and recommended wines to customers.
* Active in removing dishes and glasses from tables or counters and taking them to kitchen for cleaning, serving food and beverages to patrons, preparing and serving specialty dishes at tables as required.

**REFEREES:**

Available on request