

Tabatha Delgado

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EXPERIENCE

EAST COAST WINGS AND GRILL, Mount Airy, North Carolina

Server , Jul 2010 - Present

- Check with customers to ensure that they are enjoying their meals and take action to correct any problems.
- Collect payments from customers.
- Write patrons' food orders on order slips, memorize orders, or enter orders into computers for transmittal to kitchen staff.
- Prepare checks that itemize and total meal costs and sales taxes.
- Take orders from patrons for food or beverages.
- Check patrons' identification to ensure that they meet minimum age requirements for consumption of alcoholic beverages.
- Serve food or beverages to patrons, and prepare or serve specialty dishes at tables as required.
- Present menus to patrons and answer questions about menu items, making recommendations upon request.
- Clean tables or counters after patrons have finished dining.
- Explain how various menu items are prepared, describing ingredients and cooking methods.
- Assist host or hostess by answering phones to take reservations or to-go orders, and by greeting, seating, and thanking guests.

- Monitor compliance with health and fire regulations regarding food preparation and serving, and building maintenance in lodging and dining facilities.
- Count money and make bank deposits.
- Investigate and resolve complaints regarding food quality, service, or accommodations.
- Coordinate assignments of cooking personnel to ensure economical use of food and timely preparation.
- Monitor budgets and payroll records, and review financial transactions to ensure that expenditures are authorized and budgeted.
- Schedule staff hours and assign duties.
- Plan menus and food utilization based on anticipated number of guests, nutritional value, palatability, popularity, and costs.
- Organize and direct worker training programs, resolve personnel problems, hire new staff, and evaluate employee performance in dining and lodging facilities.
- Record the number, type, and cost of items sold to determine which items may be unpopular or less profitable.
- Create specialty dishes and develop recipes to be used in dining facilities.
- Establish and enforce nutritional standards for dining establishments based on accepted industry standards.

EDUCATION

SURRY CENTRAL, Dobson, North Carolina

FULL SAIL UNIVERSITY, Winter Park , Florida

Bachelor in Creative Writing for Entertainment Candidate, Expected graduation, May 2019

FULL SAIL UNIVERSITY, Winter Park, Florida

Certificate in Media Communications