

CONTACT

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☎ (555) 018-3357

📍 Denver, CO

TECHNICAL SKILLS

Toast POS

OpenTable

Steps of service

Wine and food pairing

Suggestive selling

Allergy and dietary orders

Cash and card payments

Private events

SOFT SKILLS

Reading a table

Calm on a full section

Teamwork with the kitchen

LANGUAGES

English

Native

Spanish

Fluent

Gabriela Soto

Restaurant Server, Casual and Upscale Dining

ABOUT ME

Restaurant server with six years in casual and upscale dining, now working a 7-table section at a 180-seat steakhouse. Averages \$9,800 in weekly sales and sells the most wine by the bottle on the floor. ServSafe Food Handler and TIPS certified.

WORK EXPERIENCE



Server

April 2022 - present

Ember & Oak Steakhouse

- Serve a 6- to 7-table section, about 30 guests a night, in a 180-seat steakhouse doing 400 Saturday covers.
- Average \$9,800 in weekly sales over four dinner shifts; check average \$94 against a floor average of \$81.
- Top server for wine sold by the bottle in 8 months of 2025, using pairings from the chef's tasting notes.
- Train new servers on the menu, the POS and steps of service; all 9 trained so far passed the menu test.



Server

September 2020 - March 2022

Juniper Street Diner

- Ran a 5-table section and the counter at a 90-seat breakfast diner, turning tables in about 40 minutes.
- Covered host and expo on short-staffed weekends.

EDUCATION

George Washington High School

August 2016 - May 2020

High School Diploma

CERTIFICATES & COURSES

ServSafe Food Handler

National Restaurant Association · February 2025

TIPS On-Premise

TIPS · March 2025