

Dylen Carter

Foodservice professional adept at FOH and BOH operations

Las Vegas, NV 89115

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I am a demonstrated team leader with excellent staff management skills.

Authorized to work in the US for any employer

Work Experience

Special Events Server

Tao Group Hospitality - Las Vegas, NV

October 2021 to Present

- Effectively communicated with kitchen staff regarding customer allergies, dietary needs, and other special requests
- Answered questions about food options and made recommendations when requested
- Ensured all guest equipment was assembled and arranged correctly

Bartender

Horizon Staffing Solutions - Las Vegas, NV

July 2020 to Present

- Served bar and restaurant patrons ordered drinks, including beer, wine, liquors, and mixed beverages
- Kept the bar area safe, clean, and well-stocked throughout each working shift
- Rang up customers on the POS system and the accompanying credit card reader

Bartender/Server/Trainer

Culinary Dropout - Las Vegas, NV

September 2016 to February 2020

- Promoted a positive atmosphere and went above and beyond to guarantee each customer receives exceptional food and service
- Resolved guest complaints quickly and efficiently
- Trained new FOH staff on guest service expectations, safety procedures, proper food handling, and restaurant protocols

Bartender

Red Robin - Madison, WI

September 2013 to August 2016

- Skillfully promoted items on beverage lists and restaurant specials
- Followed all safety and sanitation policies when handling food and beverage to uphold proper health standards
- Routinely supported other areas of the restaurant as requested, including answering telephones and completing financial transactions for other staff

Restaurant Manager

Pizza Ranch - Sun Prairie, WI

March 2012 to October 2015

- Carefully interviewed, selected, trained and supervised staff
- Correctly calculated inventory and ordered appropriate supplies
- Organized special events in the restaurant, including receptions, promotions, and corporate luncheons

Education

Some College in Nursing

Madison College - Madison, WI

September 2014 to May 2015

Skills

- Culinary Experience
- Food Handling
- POS
- Serving Experience
- Food Preparation
- Busser
- Catering
- Kitchen Management Experience
- Bartending
- Upselling
- Microsoft Word
- Banquet Experience
- Host/Hostess
- Microsoft Powerpoint
- Food Production
- Nursing
- Cooking
- Restaurant Experience
- Kitchen Experience
- Meal Preparation
- Microsoft Office
- Management
- Restaurant Management
- Food Safety
- Interviewing
- Administrative Experience

- Cleaning Experience
- Supervising Experience
- Laundry

Military Service

Branch: Army National Guard

Service Country: United States

Rank: Specialist

September 2014 to September 2020

- Led mounted and unmounted strategic maneuvers
- Conducted training in weapons, rural survival, crowd management, emergency assistance, and situation defusing skills

Certifications and Licenses

Food Handler Certification

TAM Card

Non-Gaming(Sheriff'a Card)

April 2020 to April 2026

Assessments

Bartending — Proficient

March 2023

Understanding, pouring, and mixing drink orders

Full results: [Proficient](#)

Work style: Reliability — Proficient

August 2022

Tendency to be reliable, dependable, and act with integrity at work

Full results: [Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.