

KENDALL TERASHIMA

ABOUT

I am a well-rounded and enthusiastic food service employee with 8 years of customer service experience. I found my passion for the industry during the pandemic, and continue to strive to be the most efficient, knowledgeable and approachable employee I can be. I am a quick learner and do well in a wide variety of service environments.

CERTIFICATIONS

BASSET

ServSafe Food Handler

CONTACT

(919)986.1131

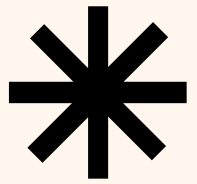
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EDUCATION

Appalachian State University Boone, NC

Graduated May 2023

Advertising, Creative, Communication, BS

FOOD SERVICE EXPERIENCE

ANTICO CHICAGO

May 2023 - February 2024 / Server, Bartender, Manager / Brad Schlieder, Owner (773) 899.4508

- Contributed to the success of a high-end Northern Italian restaurant in Bucktown.
- Operated effectively on a tight-knit team of just five members.
- Undertook an array of responsibilities including serving, hosting, bussing, food running, bartending, accounting, and ordering.
- Led initiatives to improve service, staffing, and organizational efficiency
- Provided a personalized and serene dining experience for guests, utilizing in-depth knowledge of the extensive wine menu, simplified food offerings, and seasonal specials.
- Demonstrated exceptional communication skills and efficiency
- Ensured smooth operations even in high-pressure situations.
- Developed a culture of meticulousness, cost-consciousness, and focus among team members.

BISTRO ROCA

July 2021 - May 2023 / Server / Jen Allen, GM (828) 406.6640

- Contributed to the success of a casual fine-dining restaurant and bar in Blowing Rock, North Carolina by providing exemplary service and extensive menu knowledge to guests.
- Demonstrated proficiency in understanding and conveying detailed information about food and beverage offerings, including ingredients, allergens, origins, wine descriptors, pricing, and pairing recommendations.
- Provided personalized recommendations and accommodated client preferences
- Offered wine services, guiding clients through selections and facilitating bottle orders to enhance their dining experience.
- Assumed additional responsibilities such as hosting and training of servers and hosts.
- Utilized restaurant management software including Bread Crumb/Lightspeed, Toast, and Resy
- Worked under Executive Chef Seth Parker and General Manager Jen Allen Wolfe

THE ROCK BAR & GRILL

May 2020 - July 2021 / FOH Manager, Bartender, Server / James Dunn, Head Chef (828) 457.1808

- Began as a server and was promoted to bartender and front-of-house manager upon turning 21.
- Developed strong relationships with regular patrons, helping create a welcoming atmosphere.
- Managed various responsibilities including interacting with beer and wine representatives, training new staff, overseeing FOH hiring/firing processes, updating online platforms, creating drink specials, and maintaining scheduling.
- Acted as a liaison between FOH staff, BOH management and ownership
- Gained valuable experience in the dynamics of the service industry and developed strong multitasking and leadership skills in a fast-paced environment.