

## Chelsea B. Trimble

2159 Stonewood Drive, Charleston, SC 29412 (305) 772-8842 chelseabennetto814@gmail.com

### EDUCATION

#### **Florida International University, Chaplin School of Hospitality and Tourism Management**

M.S., Hospitality and Tourism Management

#### **Florida State University**

B.A., Major in English Literature, Minor in Film Studies

**Miami, FL**

*July 2017*

**Tallahassee, FL**

*August 2014*

### WORK & LEADERSHIP EXPERIENCE

#### **801 Chophouse *Green Coat***

Provided above-and-beyond formal fine dining service. Displayed a positive mental attitude toward guests and entire staff at all times. Managed my own financials throughout each shift. Continued my education of beverage service and newly prepared dishes from our Executive Chef.

**Denver, CO**

*September 2019 – March 2020*

#### **Los Chingones *Service Manager***

Managed front of house (FOH) operations including interacting with guests and overseeing the staff. Assisted serving staff during busy hours. Maintained beverage inventory. Tracked daily restaurant revenue. Created a training template for FOH new hires. Hired FOH staff. Kept our social media platform up to date with events and promotions. Prepared weekly staff schedules.

**Lakewood, CO**

*May 2019 – September 2019*

#### **Dos Santos *Server, Bartender, FOH Manager***

*Server:* Provided above-and-beyond service while communicating with my team to ensure the restaurant kept a steady work flow.

*Bartender:* Provided above and beyond service for my bar guests while simultaneously making drinks for the floor guests in a timely manner; kept my bar station clean and organized at all times.

*FOH Manager:* Carried myself gracefully to ensure a well-operated restaurant. Maintained a positive demeanor as a leader for my team to ensure a positive and optimistic work environment. Assisted FOH and BOH staff during busy hours. Oversaw all FOH financials for both AM and PM shifts. Kept track of all voids and comps throughout each shift.

**Denver, CO**

*May 2018 – May 2019*

#### **Hillstone *Server, Greeter, Service Bartender***

*Server:* Provided above-and-beyond service to the restaurant's guests; created a positive memorable dining experience; managed my own side work and financials throughout each shift; communicated, circulated, and consolidated all my actions and responsibilities.

*Greeter:* Wiped and re-set all tables in a timely manner, took reservations and organized them while planning ahead for walk-ins in accordance with the reservations.

*Service Bartender:* Created all cocktails and alcoholic drinks for the floor guests in a timely manner. Kept the bar station clean and stayed up to date with my running side work and closing side work.

**Denver, CO**

*June 2016 – May 2018*

#### **LoKal *Greeter, Expeditor, Server***

*Greeter:* Set tables and greeted guests during their wait time

*Expeditor:* Served as middleman between front and back of the house; called all tickets and quality-checked all dishes before sending them out to the correct table in a timely and organized fashion.

*Server:* Provided above and beyond service to the restaurant's guests to make their experience memorable; managed my own financials and ran side work in accordance with the restaurant's specifications; circulated the restaurant and communicated with team members to ensure that everything ran smoothly during all my shifts.

**Miami, FL**

*February 2015 - May 2016*

### ACTIVITIES & INTERESTS

#### ***Level 1 Certified Sommelier from the Court of Master Sommeliers***

Activities: SOBE Food and Wine Festival Volunteer

Interests: Wine & Spirits, Historical Fiction, Cooking and Baking, Yoga, Urban Gardening, Interior decorating