

ANABEL CASTILLO

Charlotte, NC

| (980)-616-9090

| anacastillo2629@gmail.com

PROFESSIONAL SUMMARY: To utilize my education and experience to create a positive impact

EDUCATION

Johnson & Wales University

Charlotte, NC

B.S., F&B Industry Management

5/2024

A.A.S., Culinary Arts

5/2023

EXPERIENCE

8/2023 – Present Haymaker, Hostess

Charlotte, NC

- Act quickly when an unexpected problem arise
- Refine communication skills
- Track restaurant foot traffic through the POS system and Open Table
- Develop an understanding of management tasks such as inventory, scheduling, and invoice tracking
- Learn the proper protocol of how to greet, serve, and communicate with customers
- Create a service plan indicating the servers' sections, events, assigned parties, and tables

5/2023 – 8/2023 Red Salt, Line Cook

Charlotte, NC

- Prepared and oversaw daily food production of a cook-to-order 150-seat fine dining restaurant for dinner service
- Created prep list, oversaw inventory list for a designated station
- Maintained industry standards of food safety and sanitation
- Improved time management and multitasking

9/2018 – 12/2019 Casa de Campo Resort, Intern

Dominican Republic

- Prepared approximately 200+ salads, sandwiches, and soups daily
- Assisted the meat fabrication team
- Prepared over 300+ flower decorations for desserts daily

HIGHLIGHTS OF QUALIFICATIONS

- JWU Dean's List January 2021- Present
- ServSafe Certification January 2022
- Top Ten Individual GPA September 2021 - 2022
- Highest Chapter GPA 2022 - 2023
- Fluent in Spanish and English

