

Natasha Moeder

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Work Experience

Assistant Server	Oliver Winery	09/2010 - Present
<ul style="list-style-type: none">Great meeting customers and sold them 8-in-1 to 10-in-1Follow "Oliver Your Customer" guidelines to provide customers a fun financial about and foodProcess transactions using Tech Express, Customer Assist, Order, Homepage, and the ordering page for ongoing trainingMaintain the coffee bar, keeping at the end of day, completing service audits, and ensuring tables for each transaction		
Supervisor/Assistant	Topgolf West Chester	04/2008 - 11/2008
<ul style="list-style-type: none">Started as a Barista and really loved the team as well as the strong work ethicPromoted to Team Lead, where I was able to create moments that matter for everyoneWorked with the sales team and events coordinators to find innovative parties for our guestsTake leads through-out the shift and ensure the flow with the guestsAwarded the Bronze medal for "Moments that Matter" at the 10th Awards 2008		
General Manager	Burger King, Baton Rouge, LA	11/2008 - 06/2009
<ul style="list-style-type: none">Ensure R.E.T. Standards are being followed and action plans are made to correct any shortcomingsMaintain standards and appearance of the property by delegating the workload amongst the team to accomplish daily and weekly goalsComplete inventory and price orders for all the services		
Duties Supervisor	Waffle Diner	11/2008 - 11/2007
<ul style="list-style-type: none">Worked closely with the Director of Operations to make improvements in the food and beverage departmentSupervise the floor during meal periods, the different outlets to ensure that all Standard standards were met through all guest interactionsMaintain a safe and healthy environment by enforcing, following, and enforcing sanitation standards and proceduresTo-Go training for intervention procedures Certified Trainer		
Line Cook	Panera Balthore	10/2006 - 11/2006
<ul style="list-style-type: none">Primary duties included food preparation, sanitation, and customer serviceFood preparation: Slicing food consistently with time stamps, chopping fresh vegetables, and transferring food into service containers		
Restaurant Supervisor	Shelton's Diner	04/2005 - 06/2006
<ul style="list-style-type: none">Completing alcohol beverage inventory, cost and sales, and tracking waste and spillageEnsuring that employees are trained on hotel brand standards and that quality of service and food are consistentMonitor POS, tracking sales, employee reports and tips, ensuring proper posting of receiptsADP operator for scheduling and correcting punches for accuracyHandle 100% of daily walk-in sales to provide quick self-changeLower staff in all outlets on a daily basis by creating, organizing, and tracking beverage sales when the coffee truck is busy running food itemAdmin to restaurant or lounge, coordinating large events events in the restaurant with the teams around month service		
Dishes Supervisor	Courtyard Anaheim by Disneyland Resort	10/2004 - 6/2005
<ul style="list-style-type: none">Worked with vendors to ensure all products are checked for daily operations to run smoothlyCompleted schedules, inventory, orders, items and for items, and memorandums for staffEnsured that employees are trained on hotel standards and that quality of service and food are consistentMonitor POS, tracking sales, employee reports and tips, ensuring proper posting of receiptsADP operator for scheduling and correcting punches for accuracyCoordinated catered events in the hotel, team buffet, graded food, and to-go orders along with making sure everything was cost efficient		
Hostess	Almond Mountain Diner	11/2003 - 10/2004
<ul style="list-style-type: none">Assisted the chef with take order formulating for ingredients, running kitchen reports to track which menu items sold well, maintaining the monthly food credit, updating orders on topics, writing invoices and recording daily revenues to calculate food cost for the month, and creating menus for special eventsAssist guesting the proper sequence of service standards, greet the guest, inform them of their options of Ala Carte or breakfast buffet, bring them to their table, remove the extra tables, set their table with their server setting, and train them for going on		
Food Back Stage/High Auditor	Best Western Inn, Palm Springs	04/2000 - 06/2002
<ul style="list-style-type: none">Assessed and register guests in to the property management systemAssessed any requests about the property, location, and events via phone or in personMaintained lobby appearance, coffee station, and desk		

Education: Santa Fe College

Executive in Hospitality Management	California State Polytechnic University Pomona	09/2007 - 05/2010
<ul style="list-style-type: none">Leadership roles: President of the Indian Student Association (Third Year) & Director of Communications for the Multicultural Council, S.E.A.T Committee for eventsParticipated in Indian Student Association, Native Student Union, Association of Student Event Planners, S.E.A.T Committee		
Indian Student Association President	California State Polytechnic University	06/2009 - 06/2010
<ul style="list-style-type: none">Coordinate with my board to schedule club meetings and eventsSubmit the annual budget to account for expenses that will be incurred throughout the year		
Headline Assistant	Golden College	06/2002 - 05/2002
<ul style="list-style-type: none">Catering Service: Assist the Chef with supervising the students, while they are running events put on to the collegeProfessional Cooking I: Act as the chef with organizing food, catering recipes, and maintaining the kitchen appearance and standardsProfessional Cooking II: Assist the chef with gathering ingredients and maintaining kitchen Appearance		
Server, Line cook, Expediter	Restaurant of College Beach, Pomona	01/2010 - 05/2010
<ul style="list-style-type: none">Server position, where we rotate through all the positions in the restaurant to gain experience running a upscale restaurant for 30 weeksAssign tasks for the expeditors, line cook, pantry cooks, and grill cook to complete using production sheets, all-the tracking, as well as doing the opening/closing before and after shift		
Ceramics Working Consultant	California State Polytechnic University Pomona	01/2010 - 02/2010
<ul style="list-style-type: none">Class Requirements: show card table design, guest table design, writing project, 25 qualified vendor list, and complete literature		