


ALVARO

Waiter • Bartender • Restaurant Manager

 Basel, Switzerland

 11 June 1995

WORK EXPERIENCE

Waiter — Meliá Lebreros

06/2015 – 03/2017 | Seville, Spain

- Welcomed and seated guests, presented menus, and provided friendly and attentive service.
- Took food and beverage orders, handled special requests, and ensured prompt service.
- Efficiently served food and beverages while maintaining high cleanliness and presentation standards.
- Managed payments, invoicing, and daily cash register closing.
- Assisted with opening and closing duties including table setup, restocking, and cleaning.
- Collaborated with kitchen and bar staff to ensure guest satisfaction.

Waiter — Highlander Hotel

06/2017 – 05/2019 | Newtonmore, Scotland

- Welcomed and seated guests, presented menus, and provided attentive service.
- Took customer orders, handled special requests, and ensured prompt service.
- Maintained high standards of cleanliness and presentation.
- Managed payments, invoicing, and daily cash register closing.
- Assisted with opening and closing duties including table setup and cleaning.
- Worked closely with kitchen and bar staff to ensure guest satisfaction.

Commis Chef — Hotel Hilton

06/2019 – 02/2021 | Manchester, England

- Prepared ingredients and mise en place for daily service.
- Assisted head chefs in preparing and plating dishes.
- Maintained hygiene and safety standards according to Hilton guidelines.
- Managed stock control, goods receipt, and proper storage.
- Cleaned and organised the kitchen area.

Chef de Partie — The Edwardian Hotel Radisson Blu

02/2019 – 10/2022 | Manchester, England

- Independently managed a kitchen station during service.
- Prepared and presented high-quality dishes according to house standards.

- Coordinated with other stations to ensure smooth service flow.
- Managed stock control, ordering, and minimised food waste.

- Onboarded and supervised Commis Chefs.

Chef de Partie — Inter Alpen Hotel

11/2022 – 03/2024 | Telfs, Austria

- Managed own kitchen station in a 5-star superior hotel.
- Prepared seasonal and international dishes to a high standard.
- Ensured quality, timing, and presentation in à la carte and half-board service.
- Monitored hygiene, cleanliness, and HACCP compliance.

- Supported menu development and training of new team members.

Dishwasher & Kitchen Assistant — Hotel Donatz

December 2025 – April 2026 | Samedan, Switzerland

- Cleaned all kitchen utensils and equipment to maintain strict hygiene standards.
- Assisted chefs with food preparation to ensure timely service.
- Followed controlled waste disposal protocols.
- Ensured all cooking equipment was sanitised and ready for daily use.

- Optimised workflow by supplying clean dishes and utensils promptly.

LANGUAGES

- Spanish: ★★★★★ Native
- English: ★★★★★ C1
- Italian: ★★★☆☆ B1

- Portuguese: ★★★☆☆ B1

PROFESSIONAL SKILLS

- Multilingual customer service
- Table service & protocol
- Bartending & mixology
- Food safety
- Hygiene standards
- Microsoft Office (Word, Excel, PowerPoint)

- Driving License Class B

SOCIAL SKILLS

- Self-motivation
- Punctuality
- Strong concentration

- Honesty
- Positive attitude

- Time management

EDUCATION

General Secondary Education (ESO)

I.E.S. Beatriz de Suabia | 2005 – 2010

High School Diploma / Bachillerato

Academia Preuniversitaria | 2011 – 2014