

# AUDREY STOESZ

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## Objective

Adaptable student and hospitality professional with 6 years of experience in the restaurant business, including serving, bartending, catering, and shift leadership. Looking for a seasonal server position to apply my deep industry knowledge in a fast paced, unique environment while building meaningful connections with guests and team members.

## Education

**University of Wisconsin Madison**  
*2023-present*

Bachelor of Science in  
Biology

Minor in Business  
Management in  
Agriculture

Minor in Global  
Health

## Skills

- Customer service
- Collaboration
- Efficiency
- POS system

## Leadership

- Assist in training new management of North and South Seafood Smokehouse
- Trusted to be a point of contact for questions and concerns from new staff members
- Lead by example, by setting a positive tone for shifts, and supporting fellow team members

## Experience

**North and South Seafood and Smokehouse**

*2019-present*

Server's Assistant/Busser/Food Runner

*2019-2021*

- Efficiently cleared and cleaned 40+ tables during lunch/evening rush
- Ensured stocked materials to support an orderly restaurant
- Collaborated with team in a fast-paced environment, to verify needs were met

Food Expeditor

*2021- present*

- Manage a variety food orders at one time, using precision to ensure top quality product
- Facilitate two-way communication between the kitchen staff and serving staff
- Proactively identify and correct food order issues, to prevent potential complaints and guarantee guest satisfaction

Server/Waitstaff

*2022- present*

- Interact directly with customers to provide seamless, effective service
- Manage cash and credit card payments accurately, using a POS system and cash drawer
- Collaborate with coworkers and exhibit positive teamwork
- Utilize effective time management to handle simultaneous projects and tasks

Trainer

*2024- present*

- Mentor new employees to display proper service standards and menu knowledge
- Evaluate trainee performance and give guidance of progress to management

Bartender

*2025-present*

- Manage bar operations, while balancing serving a 6+ table section and crafting drinks for entire restaurant customers
- Converse with bar guests, providing a welcoming and warm dining experience
- Maintain a clean and organized bar space, upholding alcoholic beverage standards

**American Family Children's Hospital - Inpatient Volunteer**

*Summer 2024*

- Ensured a clean and safe environment for admitted children
- Interacted with patients, offering comfort, and playing games to ease their discomfort

**UW University Hospital - ER Volunteer**

*Fall 2024*

- Maintained inventory of crucial medical supplies
- Delivered compassionate patient support, serving as a link between patients and nursing staff