

Janet Velez

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Vivacious server pursuing opportunities in such or similar roles that my hospitality skills will accent your reputable establishment.

Work Experience

Model Hostess

AREA15 Las Vegas, LLC. - Las Vegas, NV

February 2024 to Present

Directing guests, scanning entry passes and distributing wristbands, explaining promotional offers, giving them the most fun and unforgettable experience.

Model Lounge Server - On Call

Skyfall Lounge - Delano - Las Vegas, NV

January 2024 to Present

Skyfall Lounge interfaced with Rivea is an unforgettable panoramic, elevated experience at the top floor of the Delano - Mandalay Bay. Day to day responsibilities include presenting oneself as well kept, knowledgeable in inventory, versatility for singular tables and as much as 50+ person party or buyouts, upselling, opening and closing tasks, and repertoire.

Model Dancer Blackjack Dealer

The D Casino/ Golden Gate Casino - Las Vegas, NV

October 2023 to Present

As performers, we create alluring, vivacious entertainment for the Fremont Street experience. Many of our players are regulars. We work as a teams and follow table games procedures while having fun working.

Model Table Games Dealer

Golden Nugget - Las Vegas, NV

March 2023 to December 2023

Party Pit dealer at golden nugget and bikini dealer at the poolside area. As a team we create the Vegas dream for tourist and locals by making their night out fun and memorable. Dealt cards as trained by Crescent Gaming School. Keptpolished, model standards according to Casino Job Center and Golden Nugget.

Agora

Greeter and Sales - Las Vegas, NV

February 2022 to March 2023

Redirected customer's attention to product, established company's good repertoire, demoed and sold high end skin care products and medical grade devices.

Estiatorio Milos

Food Runner - Las Vegas, NV

April 2021 to January 2022

Specialized in knowledge of greek cuisine such as imported ingredients, wines, and oceanic fauna. Elucidated details of each plate to the designated seat or tables in an elegant, cordial fashion. Effectively carried out requests per guest. Punctually delivered courses to appropriate seat numbers at exact tables. Replaced tableware per course and set up tableware for expected reservations. Expressed clear, professional communication with kitchen, managers, and other staff. Continuously pursued proficiency in all aspects of the menu.

Grand Lux Cafe

Server - Las Vegas, NV

November 2020 to July 2021

Kindly and promptly greeted tables within minutes of arrival. Followed greeting with a tour of the menu, recommendations for entrées and cocktails per guests' personal preference or dietary restrictions, and formally answered questions. Noted important food allergies and carefully reviewed check details, such as correct assigned seating, before firing order en course to the kitchen. Swiftly resolved unexpected errors or slip-ups in service, thereafter giving a courteous apology. Made certain of a seamless dining experience for clientele by following steps of service.

Kobashi

Server - Las Vegas, NV

November 2020 to March 2021

Contributed to all front of house areas including (but not limited to); answering frequent phone calls to input pick-up orders to POS, scheduling reservation details, and resolving inquiries. Warmly greeted, seated, and sent in orders via handheld POS system. Refilled refreshments. Skillfully upsold popular menu items while maintaining a favorable connection with new and repeat customers.

Shari's Cafe

Server - Portland, OR

February 2017 to October 2018

Executed safe food handling and FIFO for pastry display items. Warmly greeted and seated guests. Took detailed orders, made coffee beverages as ordered, upkept small homely restaurant in the heart of Portland, Oregon. Assisted supervisors and managers as needed.

Urbanspace

Server - New York, NY

June 2016 to December 2016

Enticed customers to our post by using strong sales tactic, creative cuisine arrangements, and superior ingredients. Cooked and displayed seasonal, rotating menu items for high-end fast-paced food court next to Grand Central Terminal. Mixed and served soju drinks as well as wines and beers. Catered to predominately business workers. Followed FIFO as well as all other food handling regulations and company procedures, especially safe alcohol serving.

Le Pain Quotidien

Server - New York, NY

September 2015 to June 2016

Kindly greeted guests. Promptly seated walk-in patrons. Multitasked between brewing coffees, organizing pastry displays, entertained guests awaiting tables. Relieved coworkers by bussing down tables and replenishing stations during hectic rush hours. Upkept dining room to present a polished appearance to tourists and aristocratic frequenters including actors, writers, directors, and business men. Accurately placed, prepared, and cashed out orders. Assisted fellow servers.

Education

High school or equivalent

GED

Skills

- Customer Service (5 years)
- Hospitality (5 years)
- Sales (2 years)
- Server (3 years)
- Food Handling
- POS
- Host/Hostess
- Cash Handling
- Restaurant experience
- Wine & Beer serving (3 years)
- Hospitality
- Restaurant experience
- POS
- Serving
- Food handling
- Upselling
- Cash handling
- Cash register
- Sales
- Customer service
- Food service
- Communication skills
- Computer skills
- Microsoft Office
- Organizational skills
- Time management

Certifications and Licenses

TAM card

November 2020 to November 2024

Food Handler Certification