



Guillaume COULOMBEL

OBJECTIVE

12 years of experience in the industry. From runner to server to manager, from fancy restaurants to laidback restaurants, from fast paced services to high hand services, I got the chance to collect a lot of knowledge. Throughout these years, I got the chance to improve my skills, wines and liquors knowledge, and also to understand how a restaurant works and needs to be run.

SKILLS

- Pos : Toast, 7 Shifts, Opentable...
- Wine knowledge
- Customer assistance
- Managing
- Fast paced service
- Leading
- Professional
- Executing
- Understanding and resolving
- Accounting

LANGUAGES

- French | Native
- English | Advanced
- Spanish | Advanced

CONTACT INFORMATION

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EXPERIENCE

SERVER/MANAGER MAY 2024 - PRESENT
LA GOULUE NY . MANHATTAN .

Started as a server to become soon an Assistant manager in the company.

MANAGER SEP 2023 - MAY 2024
FRENCH GRILL HOUSE . WEST PALM BEACH, FL .

Managing a french restaurant. Improving the sales, offering new ideas, new items to sell. Ensuring consistency. Managing the floor to provide the best experience. Ordering beverages, and creating new wine lists.

SERVER MAR 2021 - JUL 2023
LA GOULUE . PALM BEACH, FL .

Fast paced luxury bistro. Creating a good experience and providing the best service ever. Food and wine knowledge is always essential.

HEAD SERVER JAN 2021 - JAN 2022
CAFÉ BOULUD . PALM BEACH, FL .

Managing your own section and helping each other out. Taking the lead on the floor and making sure the service goes well. Resolving conflicts between staff members or issues with customers was another part of the position.

CAPTAIN OCT 2017 - MAR 2019
CHEFS DE FRANCE . ORLANDO, FL .

Managing a group of 28 servers per shift. Pre shifts meetings and organizing the floor plan before service. Resolving conflicts, helping staff members out from the busser, runner to the server. Closing the restaurant, checking side works and making sure the restaurant is ready to operate for the next day. I also had to train new staff members.

SERVER OCT 2016 - SEP 2017
LADURÉE . PARIS, FRANCE .

Super fast paced restaurant. Being organized and professional to provide the best service to the customers.

MANAGER ROOM SERVICE NOV 2015 - SEP 2016
AUBERGE DU JEU DE PAUME***** . CHANTILLY, FRANCE .

Managing the room service of a 5 star hotel. Taking orders on the phone, sending servers to the rooms. Managing the restock, organizing the service for busy days/nights. Resolving issues with customers.

MANAGER ROOM SERVICE MAY 2015 - OCT 2015
CHEVAL BLANC ***** . SAINT-BARTHELEMY .

Season in a 5 Star hotel running and managing the room service. From taking the order to providing the best service in room. High hand and very demanding customers. Organizing and welcoming VIP customers.

ASSISTANT MANAGER NOV 2014 - APR 2015
CAFÉ DE L'INDUSTRIE . BOULOGNE-BILLANCOURT, FRANCE .

Assisting the owner manager in the success of his business. Providing a good and fast paced service. Giving new ideas, helping, providing, assisting and organizing a small french bistro.

CHEF DE RANG ROOM SERVICE MAY 2014 - OCT 2014
CAP D'ANTIBES BEACH HOTEL***** . CAP D'ANTIBES, FRANCE .

Season in South of France as a Room Service server. Providing the best service in rooms. Adding an extra service touch for customers to have a better experience.

SERVER 2012 - 2019
CATERING COMPANIES AND RESTAURANTS . PARIS, FRANCE .

Throughout the years, I worked for multiple catering companies, restaurants, hotels as extra jobs. From running food to managing events for catering companies

EDUCATION

HOSPITALITY ACCOUNTING AND MANAGEMENT DEGREE SEP 2009 - MAY 2012
BAZEILLES . FRANCE .