

Alexandra Mae Mijares

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SUMMARY

Friendly and hardworking hospitality professional with over 5 years of experience in restaurants, customer service, and fast-paced dining environments. Skilled in delivering excellent customer service, handling high-volume service periods, processing payments, and working effectively within a team. Reliable, professional, and passionate about creating positive guest experiences. Looking for a full-time hospitality position in London.

EDUCATION

West London College, Ealing

Applied Science (Level 2 & Level 3), GCSE Mathematics, GCSE English Language

EXPERIENCE

Front of House / Waitress / Barista

May 2025 – Current

Saint Claire Valentine / Rick's Diner

- Delivered excellent customer service in a busy restaurant environment.
- Welcomed and seated guests, ensuring a positive dining experience.
- Took food and beverage orders accurately and efficiently.
- Served meals and drinks while maintaining high service standards.
- Processed customer payments using POS systems and handled cash transactions.
- Assisted with maintaining cleanliness and organisation of dining areas.
- Worked effectively with kitchen and front-of-house teams during busy service periods.

Front of House / Waitress

September 2024 – March 2025

Shoryu Ramen, Oxford

- Delivered high-quality customer service in a busy Japanese restaurant.
- Welcomed and seated guests in a professional and friendly manner.
- Took food and beverage orders accurately.
- Processed bills and payments using POS systems.
- Monitored customer satisfaction and responded to guest needs promptly.
- Worked closely with kitchen and front-of-house teams to ensure smooth service.
- Maintained restaurant cleanliness and presentation standards.

Front of House / Waitress

June 2022 – August 2024

Bibida, London

- Provided excellent customer service in a busy restaurant environment.
- Served food and beverages while maintaining presentation standards.
- Processed customer payments accurately and efficiently.
- Resolved guest concerns professionally.
- Communicated effectively with kitchen and bar staff.
- Assisted with opening and closing duties.
- Maintained clean and organised dining areas.

Front of House / Barista

June 2021 – September 2021

Waffemeister, London

- Assisted customers with food and drink purchases.
- Prepared and served waffles, milkshakes, and ice cream.
- Operated POS systems and handled cash transactions.
- Maintained high standards of cleanliness and food hygiene.

- Delivered friendly and professional customer service.

TECHNICAL SKILLS

Customer Service Excellence

Front of House Operations

Waitressing & Table Service

Cash Handling & Till Operations

Teamwork & Communication

Food & Beverage Service

High-Volume Restaurant Experience

Problem Solving

Time Management

Professional and Friendly Attitude

Maintaining Cleanliness & Hygiene Standards

REFERENCES

Available upon request.