



TASHEKA

CONTACT

Lauderhill FL

Mobile:

EDUCATION

June 2021

Diploma: Assisting

Dental

May 2020

College

May 2008

High School

Lithonia High

CERTIFICATIONS

- Maritime Professional Training - STCW, 03/01/23
- Dental Assistant Diploma, 2021
- Gaming Licensing - Blackjack, 2015

LANGUAGES

Spanish

Limited Working

PROFESSIONAL SUMMARY

Service-focused hospitality professional ready to contribute to team in ensuring passenger comfort and satisfaction. Known for maintaining high standards of cleanliness and enhancing guest experiences. Brings collaborative mindset and flexibility to adapt to changing needs, with strong communication and organizational skills.

SKILLS

- Conversational Spanish
- Customer service skills
- Problem-solving capacity
- Emergency response training
- Multitasking and organization
- Conversational Dutch
- Ability to handle fast-paced environments
- Ability to stay calm under pressure
- Menu planning

WORK HISTORY

January 2025 - Current

Stewardess/ Deckhand , 74", Hollywood, FL

- Handled lines during mooring operations efficiently, securing the vessel safely at designated locations.
- Performed maintenance tasks such as painting, chipping rust, and greasing equipment to extend the lifespan of onboard assets.
- Contributed to efficient operations by maintaining a clean and organized deck environment.
- Followed safety protocols and procedures to prevent accidents.
- Proven ability to learn quickly and adapt to new situations.
- Self-motivated, with a strong sense of personal responsibility.

September 2022 - January 2025

Sole Stew, [REDACTED] 92' Sunseeker

- Setup designated areas for shows and events
- Prepare food and mixed drinks for guests attending events, while maintaining a professional attitude and appearance
- Greets and assist guests, helping setup and breakdown for trips
- Provisioning, inventory, record keeping, interior maintenance, cooking, laundry, table service
- Passionate about learning and committed to continual improvement.
- Organized and detail-oriented with a strong work ethic.

April 2015 - September 2024

Blackjack Dealer, [REDACTED] Casino

- Enhanced customer experiences by providing exceptional service and maintaining a professional demeanor at the blackjack table.
- Demonstrated flexibility in scheduling availability to accommodate peak periods or special events within the casino.
- Handled sensitive situations such as intoxicated players discreetly, ensuring minimal disruption to other guests' enjoyment.
- Handled [Number] cash out and buy in transactions each night.

December 2020 - August 2022

Stewardess, [REDACTED] 72' Princess Viking Private Yacht

- Themed nights/Table decorations
- Delivered culinary delights and libations
- Executed precise interior cleaning and detailing
- Offered exemplary cabin services, encompassing turndown and turn-up amenities
- Managed inventory of onboard supplies, tracking usage patterns to minimize waste and optimize restocking procedures.

January 2013 - April 2015

Cocktail Server, [REDACTED] Casino

- Abided by state liquor regulations, particularly in regard to intoxicated persons and minors
- Trained new cocktail servers on how to deliver excellent customer service
- Supported a positive work culture through effective communication and teamwork among colleagues across various departments within the establishment.
- Collaborated with bartenders to ensure timely preparation of drinks for efficient service.

- Developed strong relationships with regular guests, creating personalized experiences that encouraged loyalty.
- Contributed to team success by assisting co-workers during high-volume periods as needed.
- Adapted to fast-paced environment, maintaining high-quality service during rush hours and special events.

July 2011 - January 2013

Server, [REDACTED] Hotel & Casino (Blueplate)

- Served high-quality food and checked all orders to ensure they are completely prepared as ordered, portioned correctly, and attractive
- Performed side work during shift downtime
- Maintained high level of cleanliness for stations and pantry
- Monitored and oversees food temperature during hot and cold handling to reduce the incidence of risk factors known to cause foodborne illness
- Ran POS, entering 150+ orders per busy shift with zero errors

February 2009 - July 2011

Server/Serve/Hostess Trainer, [REDACTED] Bar & Grill

- Monitored resources at six table per shift, ensuring full table preparation
- Assisted waits staff during peak hours by bussing tables, delivering food and taking orders to increase efficiency
- Established professional rapport with customers in order to increase rate of return business
- Take orders and process them in the POS for transmission to kitchen and bar staff
- Excellent menu knowledge informing guests of specials
- Cleaned all work areas, equipment, tableware & ensure they are stored appropriately in accordance to state law
- Assisted in training new hires, providing guidance on restaurant standards and best practices.
- Followed health and safety protocols crucial for maintaining safe and sanitary environments for customers and staff.

PASSPORT VALID UNTIL

07/2035

VACCINATION