

Alexander Zornes

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Profile Objective

Dynamic professional with extensive culinary and sales experience, seeking new opportunities that foster continuous growth. Dedicated to further developing multi-industry expertise professionally and throughout life.

Employment History

Server – Metro Diner

6/2025 - Present

Cape Coral FL

- Operate electronic POS and tablet systems to manage table assignments and process orders accurately.
- Deliver food promptly and efficiently to guests across all assigned sections, ensuring accuracy and presentation.
- Perform assigned side work, including station setup, cleaning, and restocking to maintain operational readiness.
- Memorize and communicate current specials, describing ingredients and preparation methods to enhance the guest experience.
- Prepare and package food delivery service orders consistently without affecting in-house services

Insurance Agent – TZ Insurance Solutions

7/2024 - 7/2025

Ft Myers FL

- Successfully provided personalized insurance solutions, consistently meeting clients' unique needs and ensuring optimal coverage.
- Navigate and Operate auto-dialing and lead system(s) while retaining a certain amount of productivity on the computer and simultaneously taking inbound and outbound calls.
- While waiting for appointment and 'continuing education' credits, qualify leads for our agents in the Medicare Advantage Pilot Program.
- Collaborated underwriters and with other industry professionals to develop personalized and comprehensive insurance offerings.

Shift Supervisor / Server – Waffle House

11/2023 - 07/2024

Cape Coral FL

- Taking guest food/drink orders, calling order to the Grill Operator using WH proprietary "Pull, Drop, Mark" system, then running food and calculating the tables ticket total.
- Various side work, making sweet and unsweetened tea, dropping, scrubbing and rinsing the sanitizing machine, filling to-go cups, containers, plastic-ware, straws.
- Consistently monitoring cleanliness standards both in the lobby and in the open kitchen. Wiping tables and other surfaces, washing, sanitizing, drying, and cleaning customers and kitchen dishes and silverware.
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Line Cook – Assaggi Bistro

1/2019 - 9/2023

Ferndale MI

- Prepared and presented traditional Italian dishes, such as chicken orecchiette and gnocchi with fried sage leaves.
- Ensured consistency in taste, plating, and portion control.
- Assisted with kitchen organization, inventory management, and maintaining a clean work environment.
- Ensured all food items were properly labeled and stored according to company and health department standards.

Server – Lani Kai

4/2014 - 11/2019

Ft Myers Beach FL

- Collaborated with coworkers to develop daily specials and incorporate customer suggestions into the menu.
- Worked with all departments making each guests experience better than the last, suggesting going out and venturing down the beach especially to those on vacation.
- Catered to long time regulars at or around the bar, having a consistency in service for everyone.
- Maintained a high standard of quality, cleanliness, and efficiency.