



Seth Bryant

TRIPSCHOOL CERTIFIED
TOUR DIRECTOR & GUIDE

Contact



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Richmond, VA



RIC • DCA

About Me

A nature lover with a passion for human history, natural science, and storytelling I am extroverted and enthusiastic - a people person through and through. My background as a military family member and homeschooled student provided me with opportunities to live-in, and travel around, a wide variety of places in the United States and the world getting to know people from diverse cultures and communities. With this lifestyle also came the chance to extensively join tours and from those experience I know what an excellent tour looks like and feels like. Working in the restaurant industry for the past two years, as both Host and Server, I have cultivated my skills in customer service, multi-tasking, teamwork, and time management.

Certification

Certified Tour Director & Guide - TripSchool, 2021

Tour Guide License

Washington, D.C.

Destination Training

Washington, D.C. , TripSchool , 2021

Southwest National Parks, TripSchool, 2022

Relevant Experience

**Local Expert, World Classrooms
Washington, D.C. 2021**

- Provide logistical coordination and educational content over multiple days for groups of up to 50 student and adult guests in Washington, D.C. and Northern Virginia
- Collaborate with Motor Coach Operators, Teachers, Parents, Tour Operator Employees, Historic Site & Museum Staff, and other professionals to provide the best possible experience for the guests

Host & Server, En Su Boca

Richmond, VA, October 2020 - November 2022

- Host - Warmly greet guests; Manage waitlist and patron expectations; Seat customers by escorting them to appropriate server area; Coordinate with and assist wait, kitchen and bar staff; Clean and sanitize work areas, guest environment, and equipment; Walk through dining areas to ensure guest satisfaction and attend to, or advise servers of, specific service needs
- Server - Anticipate and identify customers needs and respond proactively; Recommend dishes and beverages; Answer questions about menu items and recipe ingredients and accommodate dietary restrictions; Accurately enter orders into POS systems and communicate patrons' orders to the kitchen; Follow up with diners throughout service; Be personable and attentive