

John Doe

Food and Beverage Manager

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SKILLS

Menu Engineering ●

Food and Beverage Cost Control ●

Staff Training and Development ●

Event Planning and Execution ●

Customer Service and Relations ●

LANGUAGES

English Native

Spanish Fluent

EDUCATION

Bachelor of Science in Hospitality Management

Aug 2010 - May 2014

University of Central Florida

Orlando, Florida

Hospitality Management 3.5/4.0

STRENGTHS

Leadership

Results-driven and strategic thinker with a proven track record of increasing revenue and improving customer satisfaction

Communication

Excellent communication and interpersonal skills, with the ability to build strong relationships with staff, customers, and suppliers

HOBBIES

Cooking

SUMMARY

Highly experienced and accomplished Food and Beverage Manager with a proven track record of increasing revenue, improving customer satisfaction, and developing high-performing teams. Skilled in menu engineering, food and beverage cost control, staff training and development, event planning and execution, and customer service and relations.

EXPERIENCE

Food and Beverage Manager Jan 2018 - Present

The Ritz-Carlton Orlando, Florida

Food and Beverage Manager

- Increased food and beverage revenue by 15% within 6 months through effective menu engineering and pricing strategies
- Improved customer satisfaction ratings by 20% through implementation of a new feedback system and staff training programs
- Reduced food and labor costs by 10% through efficient inventory management and scheduling practices
- Coordinated and executed large-scale events, including weddings and conferences, with up to 500 guests
- Developed and maintained relationships with local suppliers to ensure high-quality products and competitive pricing

Assistant Food and Beverage Manager Jun 2015 - Dec 2017

Hilton Hotels & Resorts Miami, Florida

Assistant Food and Beverage Manager

- Assisted in the management of daily food and beverage operations, including restaurant, bar, and room service
- Trained and developed a team of 20 staff members, resulting in a 25% increase in staff retention
- Collaborated with the culinary team to develop new menus and promotions, resulting in a 12% increase in food sales
- Coordinated with event planners to execute successful events, including weddings and corporate meetings
- Participated in monthly budget reviews and provided input on cost-saving initiatives

PROJECTS

New Concept Development Jan 2020 - Jun 2020

Project Lead

Developed and implemented a new food and beverage concept, resulting in a 20% increase in sales

Menu Engineering • Pricing Strategies • Staff Training

Wine Tasting

CERTIFICATES

CFBE Certification Jun 2018

American Hotel and Lodging
Association

Certified Food and Beverage
Executive (CFBE) certification

Food Safety Certification

Mar 2015

National Restaurant Association

Food Safety Certification