

# Sarah Hyson

## Food and Beverage Manager



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Enhanced DBS

### Professional Profile

Dedicated Food and Beverage Manager with over 15 years of managerial experience in the catering industry. Strategic business person with proven success in optimising productivity, reducing waste, and building client relationships to drive business growth, recently securing the Green Campus Culinary Leader's recognition for Leeds University.

### Core Skills

- Menu Creation
- Client Relationships
- Resource Allocation
- Team Management
- Large Event Catering
- Sustainable Hospitality

### Career Summary

Nov 2017 - Present

**University of Leeds, Leeds**  
**Food and Beverage Manager**

#### Outline

Lead food and beverage operations and manage the catering team at the University of Leeds, overseeing three university cafes and event catering.

#### Key Responsibilities

- Manage a team of 25 F&B professionals, providing training, guidance, and fostering a high-performance culture
- Maintain strong relationships with staff, students, and suppliers, actively addressing concerns, and implementing continuous improvement measures
- Oversee budget management, reaching financial targets while maintaining profitability
- Lead regular quality assessments and performance improvement plans
- Develop healthy and affordable menus for cafes and event catering
- Allocate shifts and distribute monthly rotas for casual staff
- Work closely with local suppliers, negotiating favourable terms and regional sourcing

#### Key Achievements

- Spearheaded a sustainability drive in 2020, resulting in 70% locally sourced produce and a 25% reduction in emissions, subsequently earning the 'Green Campus Culinary Leader' recognition.
- Implemented a targeted cost control program in 2022 that increased annual revenue by 18% while maintaining a solid 20% reduction in food waste.