

JASON BROWN

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- FOOD AND BEVERAGE PROFESSIONAL -

QUALIFICATIONS PROFILE

Enthusiastic, results-driven, and dynamic professional, with broad-based experience in food and beverage operations, business development, human relations, and management in the food service and hospitality industries. Proven able to supervise and deal with clients, handle new F&B processes accurately, and develop innovative solutions to increase reliability and improve productivity. Recognized as a proactive leader and strategy developer, with well-defined communication, organizational, problem-solving, and analytical skills. Equipped with strong commitment to ongoing professional growth and development in corporate settings.

CORE COMPETENCIES

Event Management and Coordination | Profit Growth and Development Impacts | Operational Management
Customer Service and Relations | Rapid Conflict Resolution | Strategic Planning and Implementation
Regulatory Compliance and Standards | Organizational Leadership and Team Building

PROFESSIONAL EXPERIENCE

Company | San Francisco, CA (1999–Present)

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| FOOD AND BEVERAGE OPERATIONS MANAGER, LAKESIDE CLUB | 2006–Present |
| ASSISTANT MANAGER, LAKESIDE CLUB | 2004–2006 |
| ASSISTANT MANAGER, CITY CLUB | 1999–2004 |

- Work collaboratively with staff in ensuring observance and achievement of the operation's standards.
- Master-plan and facilitate administrative and planning duties for the entire Food and Beverage (F&B) Department.
- Establish and execute key schedules; conform to the union contract details in accomplishing proper staffing levels; and answer and settle phone inquiries of members.
- Initiate the implementation of the effective control of food, beverage, and labor costs among all sub-departments.
- Preside over all special events occurring in the club, including banquets, weddings, parties, and meetings.
- Assume full accountability in analyzing key systems and creating handbooks.

Notable Achievements:

- Positioned the company toward sustainable growth as reflected in delivering 10% to 20% annual profit growth, particularly the 20.66% revenue boost in 2012.
- Contributed strategic insights in developing and spearheading various remarkable and prestigious events, including the 2007 U.S. Amateur Championship, 2011 State Amateur Championship, and the recent 2012 U.S. Open played at the Lake Course.
- Collaborated with the U.S. Secret Service for presence of dignitaries at the club, including Presidents Jimmy Carter and Bill Clinton.
- Coordinated and provided direct oversight to F&B functions across the club to consistently sustain high standards of F&B quality, service, and staffing initiatives; thus, rendering exceptional member services companywide.

ADDITIONAL EXPERIENCE

OPERATIONS MANAGER (PROMOTED POSITION FROM ASSISTANT MANAGER) | Company, Ross, CA

LOAN PORTFOLIO MANAGER | Company, San Francisco, CA

CHEF AND CATERER | Various restaurants, Northern California

EDUCATION

HOTEL AND RESTAURANT MANAGEMENT | Contra Costa College, San Pablo, CA

COURSEWORK | San Francisco Law School, San Francisco, CA

CERTIFICATIONS

Chef Certification | Food Handler Certification | Sexual Harassment Training Certification

TECHNICAL ACUMEN

Microsoft Office Suite (Word and Excel) | Aloha | Point of Sale (POS) Systems

Birch Street Purchasing Software | Internet Applications