

Taylor Malone

Director Of Food And Beverage

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Summary

Director Of Food And Beverage with [number of years] experience of [top 2-3 skills]. Achieved [top achievement]. Expert at [X], [Y] and [Z].

Work experience

January 2022 - January 2023

Assistant Director of Food and Beverage

Acme Corp

- Responsible for providing oversight and guidance for ten outlets.
- Achieved a total revenue of \$37 million.
- Managed a total of 500 guest rooms.
- Co-directed a staff of 88, including three restaurant general managers.
- Successfully increased guest experience scores by 20% within the first six months of employment.

January 2017 - January 2018

Director of Food and Beverage

Acme Corp

- Successfully managed the operations of an award-winning restaurants & bars, In-Room Dining, Pool/Beach service, events, entertainment, and stewarding departments, contributing to an annual turnover of \$10 million.
- Revitalized the beverage menu and introduced a bespoke cocktail menu featuring locally sourced ingredients in the specialty restaurants.
- Revamped guest entertainment and implemented wine & cocktail programs at the resort, resulting in increased F&B sales.
- Played a pivotal role in rebranding concepts for the resort and driving innovation in F&B offerings to ensure exceptional guest satisfaction, leading to the resort's top 10 ranking on Trip Advisor.

January 2018 - January 2019

Director of Food and Beverage

Acme Corp

- Developed protocols and standard operating procedures (SOPs) for various departmental processes, including payroll, accounting, and inventory management.
- Conducted a complete overhaul of the Micros system to ensure proper functionality and profitability.
- Ensured ongoing compliance with all brand F&B offerings, policies, and procedures.
- Designed a new menu that was both competitive with the Comp Set and cost-effective.
- Enhanced service standards, resulting in increased local revenue and higher capture ratio.
- Implemented a food delivery program to cater to customer preferences.
- Optimized department operations to minimize labor and other expenses.
- Achieved compliance with brand standards through successful completion of all outstanding QA audits.

Education

August 2018 - May 2022

Director Of Food And Beverage

Ace University

August 2022 - December 2022

Director Of Food And Beverage Specialty Certificate

Acme Career Program

Skills

Staff scheduling and labor management