

AMPARO STARK

7599 Duane Port, San Francisco, CA

p: +1 (555) 491 8684

EXPERIENCE

CROOKS-SWIFT New York, NY

Director of Food & Beverage. 01/2018 – present

- Control labor and operating expenses through effective scheduling, budgeting, purchasing decisions, and inventory and cash control
- Work closely within the division on cost controlling in all aspects
- Control labor and operating expenses through effective planning, budgeting, purchasing decisions, policy making, and inventory control while focusing on creative cost control and revenue generation solutions to maximize profit in the division and hotel
- Previous experience as a Director of Food and Beverage or Restaurant General Manager is highly
- Upscale restaurant management experience

RUNOLFSSON, VOLKMAN AND EFFERTZ New York, NY

Food & Beverage Coordinator. 04/2015 – 12/2017

- Highly organized and able to work in a busy and sometimes stressful environment
- Proper Office etiquette and an understanding of confidentiality procedures and requirements regarding applicants personal information and feedback
- Extremely advanced phone skills
- Knowledge of basic policies, procedures and operations of the Corporation
- Typing skills are necessary
- Experience selecting, training, performance management of staff, sales building, scheduling and managing expenses

EDUCATION

MASSACHUSETTS COLLEGE OF ART University in Hospitality,

SKILLS

- Works successfully with General Manager and the remainder of the Planning Committee and Head of Departments to ensure overall hotel standards are maintained and executed from a Guest, Employee, and Financial perspective
- Working familiarity with Adobe CS, ArtiosCAD, Rendering and other types of 3D software
- Communication - Fluency in English with strong written, verbal and interpersonal communication skills
- A strong work ethic, be self-motivated, not easily rattled and can juggle multiple and shifting priorities