

AIDEN KELLY

Assistant Food and Beverage Manager

@ johndoe@email.com

New York, NY

SUMMARY

Experienced F&B supervisor with a passion for quality service and customer satisfaction. Proven track record of managing daily operations, training staff, and ensuring compliance with health, safety, and hygiene standards.

EXPERIENCE

Food and Beverage Manager

The Ritz-Carlton

Date period New York, NY

Oversaw daily F&B operations resulting in increased guest satisfaction ratings

- Managed a team of 25+ employees, providing training and coaching to improve performance
- Collaborated with the Executive Chef to develop seasonal menus and enhance food offerings
- Implemented cost-saving measures resulting in a 15% decrease in food and beverage costs

Assistant Food and Beverage Manager

The Plaza Hotel

Date period New York, NY

Supported daily F&B operations resulting in improved employee retention rates

- Assisted in managing a team of 20+ employees, providing training and development opportunities
- Implemented new service standards resulting in a 10% increase in guest satisfaction ratings
- Coordinated catering services for high-profile events with up to 500 attendees

Food and Beverage Supervisor

The Waldorf Astoria

Date period New York, NY

Managed daily F&B operations resulting in improved efficiency and productivity

- Supervised a team of 15+ employees, ensuring compliance with health, safety, and hygiene standards
- Implemented new inventory management system resulting in a 20% reduction in waste
- Assisted in coordinating banquets and private events with up to 200 guests

EDUCATION

Bachelor of Science in Hospitality Management

New York University

Date period New York, NY

STRENGTHS

★ Leadership

Led a team of 10 to exceed sales targets by 20% in Q2 2022.

⚡ Problem-solving

Identified and resolved inventory discrepancies resulting in a 15% cost savings.

❤️ Customer service

Achieved a 95% guest satisfaction rating through staff training and quality control measures.

SKILLS

Team management

Inventory management

Training and development

Budgeting and cost control

Menu planning

Quality control

Event planning

ACHIEVEMENTS

❤️ Opening a new restaurant

Managed all aspects of opening a new restaurant, including menu development, staff training, and marketing.

☆ Increasing revenue

Implemented cost control measures and menu revisions resulting in a 10% increase in revenue in one year.

AWARDS

★ Hospitality Excellence Award

Received award for outstanding service at XYZ Hotel in 2021.