

# Stuart Evans

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**D.O.B: 11/02/91**

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I am approachable, friendly and thoroughly enjoy meeting new people. I take pride in being reliable with an ability to excel in new situations in and out of the workplace.

## **Skills**

- Full understanding on managing a P&L
- Well trained on effective team deployment
- Managing Labour and keeping within very tight budgets
- Ability to train and develop with the correct tools
- I hold a full UK drivers license
- I have a CASI snowboard instructing qualification

## **Employment:**

**Costa Coffee:** November 2013 - Present

I started off as a barista and worked my way up to the Store Manager role within just under 2 years. Throughout this time i gained invaluable training on the importance of the BOH work required to successfully run the business and profit at the same time.

I have run 2 stores over the course giving me variety of team ranging from 10-17 people at once, and of course a variety of customer types.

I would carefully manage the store P&L throughout each period and ensure there are no overspends. We had tight controls on Labour so I would accurately provide weekly rotas and stay within budget.

I recruited for the store and helped develop my team to progress whilst always having a pipeline of succession ready to flow so i would never leave the store under staffed.

I had to ensure there was full stock availability, and it was correct with weekly stock counts. The same was for our cashing up and making sure any variances were snuffed out with either retraining or disciplinary action if required.

During my time in 2017 i was looking after 2 stores through the early summer months and the Christmas and New Year periods. This helped me develop my time management skills as i had to constantly adapt to new issues that would arise.

**Brew Café – Clapham + Wimbledon:** August 2013 – November 2013

I was one of the main baristas and my duties would include opening or closing the store and making high quality coffee. Every coffee was expected to have latte art and alongside making coffee I would help out waiting tables and running food/drinks.

**Costa – Fluor Corporation (Compass Group):** May 2013 – August 2013

Supervising up to 4 Baristas working in a busy franchise using 6kg of coffee beans a day. My responsibilities would consist from cleaning the machine to stock take/ordering and closing down/cashing up the tills every day.

**AUSTRALIA**

**Rare Steakhouse Restaurant:** May 2012 – May 2013

Employed as a waiter serving 10 tables at a time in a 3 floor restaurant.

Promoted after 2 months to bartender working on my own even during the Christmas period. My sole responsibility to serve drinks, cocktails and quality coffee and plate deserts in a fast paced environment.

**NEW ZEALAND**

**Copthorne Hotel and Resort Lakefront:** August 2011 – May 2012

Restaurant supervisor responsible for organising staff and ensuring smooth, stress-free shifts.

Duties included Requisitions, Cashing up the Food and Beverage department,

Dealing with customer complaints /issues and Monitoring all staff promotions and training.

Working either AM breakfast shifts or PM afternoon/dinner shifts entailing multiple responsibilities.

**Additional work experience, references and exam qualifications available on request**