

**Sarah Bateman**  
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**Education:**

**University of Utah** *Salt Lake City, Utah* Projected Graduation: 12/2024  
Master of Software Development  
**Utah Valley University** *Orem, Utah* Graduated: 05/2021  
Bachelor of Science Degree: Hospitality Management

**Hospitality Statistics Tutor** 01/2021 – 04/2021 (one semester)

- Demonstrated complete and proficient understanding of hospitality stats curriculum
- Mentored students inquiring about statistics concepts

**Experience:**

**Edison House** *Salt Lake City, Utah*  
**Banquet and Dining Room Server** 04/2023 - Current

- Working part-time while pursuing a Master's degree at the University of Utah
- Food and beverage service, member recognition, executing events

**Montage Hotels & Resorts** *Park City, Utah*  
**Food and Beverage Manager - Seasonal** 12/2022 - 03/2023

- Opened two new F&B outlets for the hotel within the first month of employment
- Trained 10 employees on J1 visas how to run a restaurant, most of whom had never lived in the US before and all of whom had never worked in a restaurant
- Controlled profitability by creating weekly schedules while reviewing Daily Labor and Daily Revenue Reports with forecasted occupancy

**Marriott Vacations Worldwide** *Park City, Utah and Palm Springs, California*  
**Front Desk Manager** 10/2021 - 12/2022

- Recruited, hired, and onboarded new associates in four positions for two departments
- Created the new standard training manual for Activities and Front Desk departments
- Took ownership of guest issues, resolution, and compensation to ensure positive post-stay feedback (consistently a top performer in employee recognition by guests)

**Front Desk and Housekeeping Intern** 08/2020-10/2021

- Inspected cleaned rooms, performed audits, and communicated house turnover times
- Assisted in par purchasing, invoice payment, and monthly financial critiques

**The Club at Snoqualmie Ridge** *Snoqualmie, Washington*  
**Server** 07/2018 – 08/2020

- Exhibited extensive food and drink menu knowledge
- Recognized and interacted with membership

**Line Cook** 06/2020 – 08/2020

- Prepared stations for service and worked the line on pantry (fry/salads/desserts)
- Assisted in the creation of specials and banquet meals