

# THIBAUT VANWEYDEVELD

## HOSPITALITY MANAGER & FULL STACK DEVELOPER

33 yo – Male – Australian Citizen

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### PROFILE

Performance-driven and motivated Full Stack Developer with a background in Hospitality and Business Management.


Adept at managing and supervising other employees and determined to achieve extraordinary results. Possess a strong attention to detail, well-developed time management skills, and ability to complete all projects within schedule and in a timely manner.

Passionate about approaching programming challenges from different angles and collaborating with others to create meaningful web applications. Recently completed a Certificate in Full Stack Development from University of Western Australia, gaining skills in Javascript, HTML, CSS, Node, MySQL, React, etc. Excited to develop responsive applications such as a Staff Online Learning Platform to help organisations retain and invest in their biggest asset - employees.

Positioned to provide unique perspectives on how end users interact with websites and software platforms by leveraging background in digital marketing and finance..

### SUMMARY

 Freelance Full Stack Developer

 Assistant Catering Services Manager

**April 2018 to current | Optus Stadium – VenuesL!ve**

Assistant Catering Services Manager - October 2019 to current

Senior Catering Coordinator | Restaurants - April 2018 to October 2019

 Assistant Catering Manager

**August 2017 to April 2018 | HBFA & HBFS - VenuesWest**

 Food and Beverage Manager

**May 2017 to August 2017 | Marriott – Aloft Perth**

 Food and Beverage Manager

**April 2012 to May 2017 | Assured Hotels - Ascot Quays**

Food and Beverage Manager – January 2014 to May 2017

Restaurant & Function Supervisor – April 2012 to January 2014

### EDUCATION

\* Full stack developer

*University of Western Australia*

\* Bachelor degree in Business

Management *EPHEC* (Belgium)

\* Approved Manager *AHA*

\* First Aid Certificate *St John*

\* Life Saving Pool Lifeguard Certificate

*The Royal Life Saving Society WA*

\* China Ready & Accredited

Certification *Tourism Council*

### KEY SKILLS

- WEB DEVELOPMENT  
(FRONT END & BACK END)
- PLANNING & BUDGETING
- PROBLEM-SOLVING
- COMMUNICATION
- TIME MANAGEMENT
- TEAM & PEOPLE

### INTERESTS

- WEB DEVELOPMENT
- GRAPHIC DESIGN
- BUSINESS DEVELOPMENT
- LEARNING & TRAINING
- MUSIC & EVENTS
- SPORTS
- SECURITY

## PROFESSIONAL EXPERIENCE

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### FULL STACK DEVELOPER – UWA



Over the course of 24 weeks, I have attended informative lectures and take part in a variety of individual and team exercises, working independently and in groups, in the classroom and at home. Weekly homework assignments provided a great opportunity to apply what I have learned and build on it. The program gave me a comprehensive learning experience and true insight into a “day in the life” of a full stack developer

Web development skills	
Computer Science applied to JavaScript	Data Structures & Algorithms
Browser Based Technologies	HTML, CSS, JavaScript, jQuery, Responsive Design, Bootstrap, Handlebars, Cookies, Local Storage, JAVA & React.js
Deployment	Heroku, Git & Github Pages
Databases	MySQL & MongoDB
Node.js	Express, Security and Session Storage, User Authentication, MERN Stack (MongoDB, Express.js, React.js, Node.js)



## Key duties and accomplishments from my hospitality background

### 1. MANAGEMENT RESPONSIBILITIES

- ✓ Assisting in ensuring that the company is positioned as the leading sporting entertainment venue and event management Company in Australia and remains at the forefront of industry development with regards to world's best practice.
- ✓ Assisting in the fulfilment of department requirements in parallel with long term business goals
- ✓ Assisting in the development and operational implementation of policies, standards and procedures for all aspects of the department.
- ✓ Assisting with development and implementation of department strategies.
- ✓ Assisting with developing the department's annual budget and ensuring activities are managed within budgetary parameters.
- ✓ Assisting in ensuring that the commercial performance of the Company is optimized.
- ✓ Recommending efficiency improvements as appropriate.
- ✓ Coordinating rosters and schedules on appropriate employee levels and related changes costed to forecasted revenue targets.
- ✓ Assisting in the process of managing performance management, performance and development reviews, training and management of workload.
- ✓ Assisting in making recommendations for succession planning as appropriate.
- ✓ Attending and actively participating and representing the department in group and business meetings.
- ✓ Assisting in the oversight of IMS, OHS and other responsibilities of the department as required.
- ✓ Managing function department and restaurants departments simultaneously where we could have them all at full capacity.

### 2. OVERARCHING RESPONSIBILITIES

- ✓ Managing the delivery of Event hospitality catering services at multiple venues.
- ✓ Ensuring that the department delivers a 'Fans-First' experience for all stakeholders.
- ✓ Managing the delivery of food and beverage packages for restaurants, corporate and function areas.
- ✓ Delivering high quality food and beverage service in to restaurants, corporate and function areas including assessment and corrective actions if required.
- ✓ Managing the financial and operational performance of restaurants, corporates and functions areas to target KPI's.
- ✓ Liaising with Hirers, key Users, corporate clients and members to determinate their food and beverage delivery requirements for events and non-events day functions.
- ✓ Managing our function department - MASE (Meetings and Specials Events)

### 3. STRATEGY AND PERFORMANCE

- ✓ Contributing to the development and implementation of strategies to minimize COGS and introduce ways to manage and control inventories in line with company procedures and take approved corrective action as required.
- ✓ Achieving budgeted cost of goods/food and beverage targets and take corrective action in delivery process when required as inventory management, waste management and/or price setting at site level.
- ✓ Assisting the development of action plans to deliver on the strategies for the Catering Services program area.
- ✓ Developing and implementing event days plans within established event planning processes to ensure 'fans-first' services delivery quality and performance improvement opportunities by providing timely and concise feedback to management.

#### 4. REPORTING

- ✓ Assisting in the collation and preparation of relevant, timely and accurate financial and operational reports for the program area, to include specific pre-event sales and cost (labor) projections and specific post-events report & analysis of key performance measures.
- ✓ Analyzing and reporting on customer service issues relating to products, services, staff, systems and facilities.
- ✓ Ensuring event day information is distributed in a timely manner to all interested parties.
- ✓ Assisting in the reporting on the associated risk of all event day operations as it relates to the scope of corporate activations and where required complete an event risk analysis report.
- ✓ Submitting monthly P&L to our general manager

#### 5. HUMAN RESOURCES

- ✓ Coordinating rosters to deliver agreed services standards and meet labor cost KPIs within the program area.
- ✓ Liaising with management between Staffing operations and Services to ensure optimum level of competent staff are available to meet projected needs.
- ✓ Providing job specific training & development to reporting employees.
- ✓ Assisting in setting key Performance Indicators, undertaking performance management, and annual performance reviews for reporting employees.
- ✓ Assisting in the development and delivery of cross functional training and development programs for the Catering department.
- ✓ Identification, rectification and coaching of skills gaps for all substantive employees.
- ✓ Ensuring adequate substantive staff operational event day management coverage to suit event characteristics.
- ✓ Participating in yearly stakeholder focus groups to identify and implement positive changes for the program area to include clients, employees and management.

#### 6. OPERATION & TECHNICAL

- ✓ Managing program area activities with a focus on full integration with other departments to ensure an effective, whole of business approach aligned to the organizational goals.
- ✓ Assisting in the direction and management of the centralized requisition process for retail food and beverages and corporate requirements as it relates to business demand.
- ✓ Overseeing the implementation and delivery of all approved food and beverage products and services.
- ✓ Ensuring specific catering requests and requirements are met for all Major Hirers, Commercial and Corporate Hospitality, Suites and Box clients for each individual event.
- ✓ Liaising and managing the process of communication with the Executive Chef and Major Hirers on their specific menu requirements for each individual event.
- ✓ Managing the coordination of all event day setups and logistics in terms of use of space, timings, bump-in and setup.
- ✓ Liaising and managing the services team and client contractors in relation to additional requirements.
- ✓ Ensuring cash handling activities undertaken by members of the Catering Services program are performed in accordance with agreed procedures.
- ✓ Assisting in ensuring that all purchases are completed by using the approved purchasing method in advance of the purchase.
- ✓ Providing feedback on yearly recommendations of capital expenditure requirements for the program.
- ✓ Monitoring catering equipment condition and ensuring that all maintenance issues are reported to the Assets department.
- ✓ Assisting in the review of any design and new layouts and recommend yearly equipment and FF&E requirements for corporate bars and restaurants.