

# THIBAUT VANWEYDEVELD

HOSPITALITY MANAGER & FULL STACK DEVELOPER



## EXPERIENCE

### Freelance | Full Stack Developer

May 2020 -To current

Full stack developer with ability to build website and applications. Web development skills :

- \* Computer Science applied to JavaScript & Algorithms.
- \* Browser based technologies such as jQuery, Bootstrap, Handlebars, Cookies, Java & ReactJS.
- \* Deployment as Heroku, Git & GitHub Pages.
- \* Databases such as MySQL & MongoDB.
- \* NodeJS inclusive of Express, Security & User Authentication.

### Optus Stadium | Assistant Catering Manager

April 2018 -To current

Responsible for all aspect of catering operations linked to the restaurants and function departments. Optus Stadium owns three restaurants and 18 function spaces.

### VenuesWest | Assistant Catering Manager

August 2017 - April 2018

Responsible for all aspect of catering operations for multiple sites such as HBF Stadium, HBF Arena, Bendat Basketball Center & WA Athletics Stadium.

### Aloft (Marriott) | Food & Beverage Manager

May 2017 - August 2017

Pre-opening contract in order to hire and train opening team as well as menu development and POS configuration.

### Ascot Quays | Food & Beverage Manager

April 2012 - May 2017

Responsible for all aspects of event management including budget development, vendor selections, proposal and logistical planning, recruitment and staff training.

## SKILLS

- HOSPITALITY MANAGEMENT 12
- TEAM MANAGEMENT 10
- PLANNING & BUDGETING 7
- WEBSITE DEVELOPMENT 1

## 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.

## INTERESTS



## EDUCATION



**Bachelor Degree** : Business Management - EPHEC

**Certificate** : Full Stack Developer - UWA

**Certificate** : Approved Manager - AHA

**Certificate** : First-Aid - St John



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## KEY DUTIES & ACCOMPLISHMENTS FROM MY HOSPITALITY BACKGROUND

### ● Management responsibilities

- \* Assisting in the fulfilment of department requirements in parallel with long term business goals
- \* 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.
- \* Coordinating rosters and schedules on appropriate employee levels and related changes costed to forecasted revenue targets. Recommending efficiency improvements as appropriate.
- \* Assisting in the process of managing performance management, performance and development reviews, training and management of workload.
- \* 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.

### ● Overarching responsibilities

- \* Managing the delivery of Event hospitality catering services at multiple venues.
- \* Managing the delivery of food and beverage packages for restaurants, corporate and function areas.
- \* Managing the financial and operational performance of restaurants, corporates and functions areas to target KPI's.

### ● Strategy & 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.
- \* Assisting the development of action plans to deliver on the strategies for the Catering Services program area.

### ● Reporting

- \* Analysing 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.

### ● Human Resources

- \* Coordinating rosters to deliver agreed services standards and meet labor cost KPIs within the program area.
- \* 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.

### ● Operation & Technical

- \* 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.
- \* Managing the coordination of all event day setups and logistics in terms of use of space, timings, bump-in and setup.
- \* Ensuring cash handling activities undertaken by members of the Catering Services program are performed in accordance with agreed procedures.
- \* 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.