

Paul Stirling

Contact Information

City, State
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email@email.com

Professional Summary

Self-motivated individual with a positive approach and the ability to lead and motivate others while delivering effective business results. Experienced in leading, multitasking, and making sound decisions in a fast-paced hotel environment. Hardworking and focused on ensuring guests receive seamless experiences. Skilled in planning, developing, and implementing organizational policies and goals. Currently seeking an exciting managerial opportunity within an establishment committed to personal career development.

Work Experience

Food & Beverage Manager, Jefferson

August 2016 - Present

Administering and managing the hotel's operation while maintaining established costs and quality standards.

Setting and maintaining FFE revenue/profit budgets.

Standardizing F&B service department procedures.

Sourcing, interviewing, and hiring F&B colleagues.

Organizing departmental training and development programs.

Generating revenue and profits through promotions and in-house activities.

Ensuring the highest standards of security for hotel patrons and employees.

Maintaining the highest standards of quality service.

Setting food and beverage cost targets.

Food & Beverage Manager, Hay-Adams

March 2013 - July 2016

Responsible for food and beverage production and service.

Worked closely with the executive chef.

Directly communicated with staff and management to ensure smooth operations.

Education

Degree Name, University Name, Year of Graduation

Skills

Leadership

Multitasking

Decision Making

Planning and Development

Quality Assurance

Training and Development

Revenue Generation

Customer Service

Publications

"Innovative Approaches to Hotel Management."

Stirling, P. (2020). Journal of Hospitality Management, 35(4), 123-135.

Hobbies

[List of hobbies]