

Professional Summary

Results-driven Food & Beverages executive with over 15 years of experience in leading high-performing teams, driving business growth, and innovating culinary experiences. Proven track record of success in strategic planning, operational excellence, and talent development.

Professional Experience

Executive Vice President, Food & Beverages

Inazuma.co | January 2020 - Present

Senior Vice President, Culinary Operations

Tasty Bites Inc. | June 2015 - December 2019

Key Achievements:

- Increased same-store sales by 12% through menu engineering and targeted promotions
- Reduced food costs by 8% via strategic sourcing and inventory management

Responsibilities:

- Led a team of 200+ chefs and kitchen staff across 50 locations
- Developed and implemented culinary training programs

Vice President, Food & Beverage

Savor Restaurants | March 2010 - May 2015

Key Achievements:

- Launched a new restaurant concept, resulting in a 25% increase in brand revenue
- Improved customer satisfaction ratings by 15% through service excellence initiatives

Responsibilities:

- Managed a team of 100+ F&B; staff across 20 locations
- Collaborated with the marketing team to develop promotional campaigns

Executive Chef

Bistro Bliss | January 2008 - February 2010

Key Achievements:

- Earned a Michelin star within the first year of operation
- Developed a signature menu that increased average check size by 20%

Responsibilities:

- Led a team of 20 chefs and kitchen staff
- Managed inventory and controlled food costs

Education

Bachelor of Science in Hospitality Management

Cornell University School of Hotel Administration | May 2007

Technical Skills

Food & Beverage Operations:

- Menu Engineering
- Supply Chain Management
- Inventory Control
- Culinary Training & Development

Leadership & Management:

- Strategic Planning
- Team Management
- Talent Development
- Change Management

Business Acumen:

- Financial Analysis
- Revenue Growth Strategies
- Cost Control
- Market Research