

Brad Dozier

5868 Rosslyn Ave. * Indianapolis, IN * 46220

Phone # (317) 730-5576

Brad@tapventuresllc.com

PERSONAL SUMMARY

I am a proven restaurant and bar operating partner, who is accountable for all operations of a successful high volume restaurant. I have developed and built a start up business from a concept into a profitable restaurant and bar employing 40 people and achieving net sales of over \$2 million annually. I accomplished this through the implementation of policies developed by the management team, consistently meeting and exceeding budget goals, maintaining high standards of food quality, and providing exceptional customer service.

CAREER DEVELOPMENT

Craft Hall, LLC. - Ralston's Draft House, Indianapolis, Indiana

Operating Partner/Manager

(August 2012- present)

- Direct and lead staff in order to maintain and increase employee productivity; quickly resolve any problems in order to prevent them from escalating
- Coordinate weekly with management team to develop strategic plans to increase sales, profit margins, productivity, and customer satisfaction
- Develop and implement company policies and ensure all employees adhere to policies, procedures, and regulations; provide direction and discipline when necessary
- Communicate daily with a support staff of lead servers, lead bartenders, and lead kitchen staff to ensure management's directives are being implemented, as well as to obtain constant feedback on ways to improve any and all aspects of Ralston's operations
- Monitor and analyze inventories, sales forecasts, and current trends in order to maintain proper inventory levels
- Reduce and control expenses through managing vendor pricing and continuously conducting product price analysis
- Track expenses and monitor and all financial statements in order to manage all variable costs and maximize profitability
- Coordinate with accountant to ensure that all accounts payable are paid in full and kept up-to-date
- Manage all cash drawers and deposits on a daily basis to ensure all deposits are correct and bank account is up-to-date
- Perform walk-throughs of the bar and dining areas to ensure guests are receiving quality customer service; resolve all guest issues quickly and effectively to ensure each guest has a positive Ralston's experience
- Adhere to regulations of health department and ensure compliance with alcoholic beverage regulations
- Recruit, train, schedule, and monitor up to 40 employees, including performing job reviews and appraisals
- Ensure food quality by consistently performing food checks on the line and through taste testing
- Collaborate with distributors to ensure to the growth of craft beer sales through employee beer educations, promotional events such as craft beer and food pairings, and craft beer tastings
- Stay current on the latest trends and newest product offerings in the Indianapolis craft beer market, create new draft lists weekly, and train bar and wait staff daily on any new products

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CAREER DEVELOPMENT (Continued)

Tap Ventures, LLC - Chatham Tap, Indianapolis, Indiana

Bartender/Manager-On-Duty

(June 2010- August 2012)

- Monitored all employees to make certain that everyone adhered to company policies, procedures and regulations; and provided discipline when necessary
- Settled all cash drawers daily and ensured all deposits were correct
- Assisted the General Manager in the monitoring of bar inventory and bar purchasing
- Oversaw daily activities of the business in the absence of the General Manager, and was responsible for ensuring that all operations ran smoothly
- Resolved any guest issues in a timely and effective manner
- Performed nightly checks of server cleaning and side duties

Connor's Pub, Indianapolis, IN

Security/Barback/Bartender/Manager-On-Duty (September 1998 - January 2013)

- Started as part-time security and barback, and worked my way into a full-time position as Manager-On-Duty
- Settled all cash drawers daily and ensured all deposits were correct
- Monitored daily activities of the business in the absence of the owner, and was responsible for ensuring that all operations ran smoothly
- Conducted proper stock rotation and maintained cleanliness of the work area

EDUCATION

Indiana University (Indianapolis, IN)

(August 2002)

Kelley School of Business- Bachelor of Science in Marketing and Distribution Management

CERTIFICATIONS

Cicerone Certification Program- Certified Beer Server

ServSafe Alcohol Training and Certification

ServSafe Certified Food Handler