

Austin Pratt

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Professional Experience

General Manager/Managing Partner in Training

Mexican Inn Cafe- Mansfield

1722 U.S. 287 Frontage Rd, Mansfield, TX 76063

2019-2020

- Worked with Area Manager in the opening of a new location, including layout and purchasing of all necessary equipment
- Responsibilities included: ordering/inventory, scheduling, maintaining food & labor cost, continuous hiring & training of new staff, invoicing, P&L reports
- Hired and trained 50+ staff members, both Front and Back of House
- Quickly brought down food and labor cost by 20% after initial opening period
- Developed new food and beverage items, as well as new operating procedures to increase quality, efficiency, and profits
- Opened restaurant in late September, evolving operations on a daily basis to maximize efficiency of all staff members
- Maintained a positive working environment centered around communication to ensure I was motivating every staff member to continue to grow
- Spent six weeks across multiple locations upon hire, working every position in restaurant to fully understand operations

Sous Chef

2017-2019

NYLO Hotels

1325 S Lamar St, Dallas, TX 75215

- Managed AM and PM line cooks to increase productivity while maintaining labor cost
- Handled all ordering and inventory
- Created training manuals for both Front and Back of House detailing the source, preparation, and presentation procedures for all menu items.
- Handled the recipe procedures and costing of new menu items to ensure they were consistently prepared, as well as profitable
- Frequently executed multiple large banquet events, requiring precise organization and delegation to kitchen staff to ensure timely execution
- Assisted the Executive Chef in creation of new menus for Breakfast, Lunch, Dinner, and Banquets

Kitchen Manager

2015-2017

18th & Vine

4100 Maple Ave. Dallas, Tx 75219

- Handled all ordering and inventory for the kitchen
- Managed food and labor costs to ensure profitability
- Helped to create and implement new menu items
- Managed kitchen staff while running Expo, ensuring fluid communication and execution between Front and Back of House.

Day Manager/Floor Captain

2013-2015

Bijoux Restaurant

Inwood Village, Dallas, Texas 75209

- Performed all opening manager duties
- Received food and beverage shipments, organized invoices, confirmed reservations and special requests
- Served as Floor Captain with extensive knowledge of origin, preparation, and presentation of food and wine
- Trained new staff in proper standards of fine dining service, including food and beverage product knowledge
- Closed restaurant, ensuring everything was properly set for the following day's service

Education

Le Cordon Bleu College of Culinary Arts

2016

Core Skill sets of degree program:

- Working knowledge of advanced cooking methods
- Ability to prepare food in a sanitary manner as a Certified Food Protection Manager
- Creation of restaurant business plan and how to properly budget for all restaurant expenses.

University of North Texas

2011

- Major in Philosophy
- Major in Spanish Language

St Mark's School of Texas

2006

Skills

- Excellent written and verbal communication skills
- Excellent customer service and leadership skills
- Knowledgeable in P&L, Labor, and Food Cost reports
- Proficient with Microsoft Word, Excel, PowerPoint
- Extensive experience with Aloha and Micros Point of Sale software
- Certified Food Safety Manager
- Fluent in Spanish