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Objective:

Searching for a challenging and rewarding work environment to grow professionally, while developing and mentoring my team to provide best in class guest experiences.

Education:

01/09 – 03/10 **Scottsdale Culinary Institute – Scottsdale Arizona**
Associate of Occupational Studies Degree in Le
Cordon Bleu Culinary Arts

Work History:

- 05/19-Present **Dave & Busters-** Edina, MN
Area Operations Manager
- Created an environment focused on exceeding the expectations of our guests, while driving sales and engagement
 - Instituted best practices to reduce waste and overages and drive profitability throughout all aspects of business
 - Create and review schedules versus forecast to ensure profitability and protect guest experience
 - Utilize in the moment coaching and quarterly reviews to help align direct reports to company standards and goals
 - Executed staff onboarding and new hire training, as well as continuing education and development.
 - Instituted best practices to reduce waste and overages and drive profitability throughout all aspects of business
- 01/17-05/19 **Topgolf Minneapolis-** Minneapolis, Minnesota
Food & Beverage Manager
- Executed \$22M+ annual sales, while ensuring the highest levels of guest satisfaction.
 - Helped to lead new store opening and drive hiring, training, and onboarding of 450+ associates.
 - Created monthly sales forecasts, labor forecasts, and declining controllable budgets to maximize profitability and flow through in all cost centers.
 - Executed weekly inventory for all FOH cost centers, and developed and executed action plans to address variances
 - Utilized best practices and volume ordering to maximize revenue potential and reduce pour costs
 - Sourced and selected all quarterly local beer and spirits selections, as well as ensuring profitability through beverage program costing.
- 04/14-01/17 **TopGolf Gilbert** –Gilbert, Arizona
Executive Chef
- Ensured all aspects of company's standards are being met or exceeded by supervising production techniques, recipe execution, and plating standards.

- Used proper ordering and inventory techniques to manage cost control and waste to meet or exceed budgeted standards
- Assisted in menu development for special events and continuing menu development.
- Directly supervised and trained associates in proper food handling techniques, while ensuring the highest levels of food safety.
- Helped to support FOH management to ensure the highest levels of guest satisfaction through a focus on food quality and execution, as well as execution of new systems rollouts.
- Developed team members for growth opportunities internally and assisted in training chef teams for new venue openings.

08/10-04/14 **Kai Restaurant, Sheraton Wild Horse Pass - Chandler, Arizona**

Sous Chef

- Ensured all aspects of food production and presentation were consistent and prepared to exceed Chef's standards
- Maintained Forbes 5 star and AAA 5 diamond cuisine and service standards with every dish
- Assisted with the development and execution of seasonal menus and daily specials, as well as creating a new Amuse Bouche for each service.

12/09-08/10 **Elements, at the Sanctuary Spa and Resort – Paradise Valley, Arizona**

Line Cook (Grill, Sauté and Hot appetizers)

- Responsible for food preparation and dish execution according to Chef's standards.
- Ensured uniform, great tasting, and visually appealing dishes were executed in a timely manner.
- Helped to minimize waste and reduce food costs.
- Exercised proper food safety procedures, and sanitation, while adhering to health code standards.

Certifications:

- ServSafe food manager certification
- ServSafe responsible alcohol training

References and letters of recommendation available upon request