

KAT ENG

SKILLS

Management, hiring, scheduling, training, HR administration, bartending, serving and reservation systems

ABOUT ME

Curmudgeon with a heart of gold.

I love the industry and look forward to continuing my journey as I take a step back to go back to school.

EXPERIENCE

FOH Manager | Big Star | Sept 2015 – Present

- Hired, trained, scheduled, reviewed and served as onsite HR administration for the Wicker Park location's managers, supervisors and floor teams.

FOH Manager | Nico Osteria | Oct 2014 – Sept 2015

- Hired, trained, scheduled, and reviewed Nico Osteria's breakfast, lunch, and brunch service teams.

FOH Manager | endgrain | Oct 2013 – Oct 2014

- Worked with chef owners, Enoch and Caleb Simpson to order, hire, train, schedule, and execute payroll for endgrain's FOH and bar.

EDUCATION

**B.S. History | 2009 | University of Illinois
Urbana-Champaign**

TECHNICAL SKILLS

Front End and Back End Proficiency in Reserve, Open Table, Hotschedules, Revel POS, Aloha POS, Toast POS, Micros POS, Paycor, ADP, Google Drive and Excel



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[LinkedIn](#)

CERTIFICATIONS

- **BASSET CERTIFIED**
- **ALLERGEN CERTIFIED**
- **SERVSAFE MANAGER**
- **CHICAGO MANAGER
SANITATION**

