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| |  | | --- | | SkillsManagement, hiring, scheduling, training, HR administration, bartending, serving and reservation systems | | ExperienceFOH Manager | Big Star | Sept 2015 – PresentHired, 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.  EducationB.S. History | 2009 | University of IllinoisUrbana-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 | | |  | | --- | | ABOUT MECurmudgeon 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. | | |  |  | | --- | --- | |  |  | | kateng3@gmail.com | (312)342-0979 | |  | | [Linkedin](https://www.linkedin.com/in/kat-eng-87601457/) | | | CERTIficationsBASSET CERTIFIEDALLERGEN CERTIFIEDSERVSAFE MANAGERCHICAGO MANAGER SANITATION | |