

# Kevin Rogerson

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I am a driven individual, who has worked in and been passionate about the hospitality industry for a large portion of my life. Throughout my career I have progressed from bar tender to general manager and feel this has helped me to become the manager I am today. It has also allowed me to gain a wide and extensive knowledge of cocktails, bar operations and cellar management, in addition to learning how to work to budgets and having a sales driven approach, which has been invaluable in my management roles. I thrive when working in a team but am equally as driven and capable when working alone and using my own initiative. I have excellent people management skills which I have gained throughout my 17 year career working in hospitality and am able to build great relationships customers and have a great knowledge of a sales/marketing strategy.

When I am not in my management role, family plays an important part in my life, especially my young daughter. I enjoy cooking, photography and dining out, passions which I have found to be increasingly useful when working in the hospitality industry.

## Education

**Pinedene Primary, South Africa (1992 - 1997)**

**Vaal High School, South Africa (1998 - 2003)**

**Damelin College, South Africa (2010 - 2010)**

## Experience

**Duty Manager - Gusto Cookridge(August 2019 - Present)**

Taken on role as Duty Manager in Gusto to oversee the team whilst training staff in a very busy environment. Well renowned business with a high reputation, Duties included but were not restricted to, staff rotas, training, opening and closing of the business, running shift in busy times, directing a kitchen team all whilst keeping a friendly and jovial manner. Responsible for running the business in the absence of the GM.

**General Manager (Nov 2014 –May 2019)**  
**The Black Hat (11 Church Street, Ilkley, LS29 9DR)**

When starting my journey at the Black Hat, I was initially given the position of Assistant Manager and remained in this position for 3 years. During this time I was responsible for the general running of the business and delegating to a staff team, being left fully in charge in the absence of the General Manager. After this time the GM was offered the opportunity to manage another site owned by the company and I was given the opportunity to become General Manager of the Black Hat. When in this role I was able to achieve record sales and work within a strict staff and sales budget. My duties included, but were not restricted to: full autonomy of the business, health & Safety, menu creation, staff management & welfare, cellar management and training of a new Assistant Manager. The Black Hat has recently been converted to a bed and breakfast with En-suite Boutique bedrooms – which was over seen by myself and my management team. The conversion also included the expansion of our beer garden proving very popular during summer months when we could expect to take £20K on an average week. This process provided invaluable experience and allowed me to grow within my role.

**Assistant General Manager/ Events Manager (Nov 2012 – Nov 2014)**  
**Forsters Bistro and Deli, (Bradford, England)**

Duties involved complete autonomy of the bar, including staff rotas, interviewing and training new staff, stock ordering and rotation and ensuring GP's were achieved if not exceeded through menu setting and pricing. In addition to this I was responsible for opening and closing of business which entailed daily cashing up, arming the building security system, banking, safe check and overall co-ordination of the business. A large part of my role at Fortsers was full responsibility for the booking and organization of all the restaurants events; ranging from live music events and award ceremonies to fashion shows and outside catering contracts.

**Bartender, Create, Leeds, England (July 2011 – Nov 2012)**

In this position I was Responsible for the preparation and selling of cocktails, in addition to, creating unique cocktails for the bar menu. I was in charge of ensuring the bar was kept to a high standard of cleanliness in addition to offering extensive knowledge to customers and staff about cocktails and spirits. I was also involved with hosting a number of cocktail master classes which taught everything from basic bar operations to complicated cocktail preparation for customers during shifts. Create was featured in the good food guide 2013 receiving Michelin recognition.

**Bartender, The White Hart, Pool-in-Wharfedale, England (Dec 2010 – July 2011)**

I was Responsible for ordering of stock and completing stock takes. During this role I learnt a great deal regarding bar management and upkeep, and was fortunate enough to gain extensive cask ales and cocktail knowledge. The White Hart was a very High volume vintage inn which won gastro pub of the year 2010. Here I Worked well within a large team and adapted to working long hours and weekends

***Bartender, @Cocktails, Sasolburg, South Africa (March 2009 – March 2010)***

Responsible for stock ordering and rotation, working the bar at a number of functions and themed nights for example 'Ladies Nights', 'Reunions' and 'Student Nights' and general bar upkeep . In this role I worked as part of an excellent team of ambitious individuals who shared a similar passion for the industry as I do.

***Bar Manager & Bartender, Grant Arms Hotel, Grantown-on-Spey, Scotland (Sep 2008 – Nov 2008)***

Full control of stock and the running of wedding functions in addition to having full autonomy of the bar including: overseeing staff and overall bar operations. In this role I also gained an extensive knowledge of single malt whiskeys which improved my skill and knowledge in bar-tending in general.

***Skills and training***

Competent with POS and fourth hospitality systems.

Holder of a level 3 Food safety and hygiene certificate

Attended a marketing and business course

carried out P&I and people management training

Obtained Level 2 in BIIAB Cask and Keg Training

Holder of a clean UK Drivers License.

Holder of a Level 2 First Aid at Work certificate.

Holder of a personal alcoholic license.

Ability to plan, organize and carry out events and functions to a high quality of customer satisfaction.

Good people management skills, learnt from numerous managerial positions.

Ability to set targets for sales to drive the business and myself

Ability to build and maintain great customer relationships

References available on request

