

Carlos Huertas --- Test Resume
50 Washington
Frederick MO 32362

Objective:

Experienced Food and Beverage Manager with a successful record of achievements in a major hotel and corporate environments. Have proven expertise in all facets of F&B operations to include single and multi-unit operations, new openings, overseeing major renovations, implementing effective marketing plans and developing strong management teams. My objective is to find a established and growing company that will offer me stability and the opportunity to grow with them.

Employment History:

INTERCONTINENTAL HOTELS GROUP

Crowne Plaza Times Square New York, 3/03 to present

Food and Beverage Director

Responsible for the operation of the Food and Beverage Department of this 770 room hotel, located in the hart of Times Square. This department with 30,000 Sq feet of Catering and Meeting Space, one Restaurant, two Bars, Room Service Department, Mini Bar Department and Executive Club Lounge, generates sales over 10 Million Dollars a year. Since Joining the Hotel, lunched the new corporate Beverage and Wine program, completed and implemented new menus for the restaurant and room service.

Directly involved with employee and union relations, have been able to reduce labor cost and implementing consistent inventory and cost controls also have been able to reduced and stabilized food and beverage costs.

Fully accountable for P&L results, sales forecast and budget preparation.

Executive Cometee Member, report directly to the Hotel General Manager.

ACCOR

Novotel, Hotel, New York, 3/01 – 3/03

Food and Beverage Director

As a Food and Beverage Director, I am responsible for the total operation of the Department that includes Room Service, Café Nicole Restaurant, Mini Bar and the Broadway Lounge. Since joining the hotel, established New Menus and Wine lists for Café Nicole, Room service and Broadway Lounge. Created and implemented new training manuals for all Departments. Fully responsible, for P&L results, sales forecast and budget preparation.

WYNDHAM HOTELS AND RESORTS PERFORMANCE

HOSPITALITY INC.

Sheraton University City / Philadelphia, PA 4/95 – 2/2001

Food and Beverage I.B.U. Director

As Food and Beverage Director, I was responsible for the total operation of the Department to include the New Shula's Steak 2, Room Service and Concierge Lounge. Fully accountable for annual sales forecast and P&L Results. Coordinated the renovations from the ground up to the new Restaurant Shula's Steak 2.

CARNIVAL HOTELS AND RESORTS

Park Central Hotel, New York 4/94 – 4/95

Assistant Food and Beverage Director

A 1450 room hotel, responsible for the operation of Nicole Restaurant, Lobby Café, Notes Lounge and Room Service; with a combined sales over \$3.5 million a year, fully responsible for P&L results.

HOLIDAY INNS WORLDWIDE

Crowne Plaza, LaGuardia Airport, NY. 1/91–3/94

Banquet Manager Director

Directly responsible for the operation of the banquet department for corporate meetings and social affairs. Executed and implemented marketing programs, responsible for hiring, training and motivation of managers and supervisors, labor cost, service standards and P&L results.

MARRIOTT CORPORATION

LaGuardia Marriott, East Elmhurst, NY. 11/87 – 12/90

Director of Restaurants

Directly responsible for the operation of the specialty restaurant, casual restaurant, the lounge/bar and room service. Developed the annual budgets, implemented guarantee food service program, and developed a new steak house concept for the specialty restaurant.

Westchester Marriott, Tarrytown, NY. 11/86 – 11/87

Kona Kai Restaurant Manager

Department head in charge of the specialty restaurant serving Polynesian food, with a seat capacity of 320. Responsible for implementation of the marketing and sales programs, training and hiring personnel to guarantee Service standards, fully responsible for P&L results.

Education:

Externado de Colombia University, Bogota,

B.S. Degree, Business Administration/ Hotel Management

Full Academic Scholarship 1/75- 12/79.

Salary Requirements:

My current base salary is 85K plus bonus

Job Skills:

Experienced with NCR, Remanco and Micros systems, for reporting and programming.

Excellent knowledge in Word, Power Point and Excel.

Tips certified.