

Gregory Whitney

Operations Manager

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702.205.3157

High energy, hands-on Operations/General Manager with a degree in Hospitality Management. Experienced multi-unit manager with sales up to 4 million. Excellent problem solver and listener along with a proven track record of building a strong team. One of a kind motivator and self-starter with a "can do", "get it done" attitude. Well versed in restaurant management and operations who knows his way around a kitchen.

Work Experience

Kitchen Manager/Chef

Tre Monte Pizza -

Tyngsboro, MA 2017 -

Present

- Opened and set up and worked both pizza and kitchen line
- Assisted with training new employees, as well as retrained existing employees
- Cooked and or prepared all in house batches

Hospitality Manager

2015 Seasonal

Cape Cod Melody Tent

Hyannis, MA

Reported directly to hospitality Director

My Duties included completion of Daily rider Transportation

In House Catering and Hospitality Services Scheduling of Production

General Manager

MILL CITY

2014 -

2017

- Manager, bartender and cook
- Opened and closed daily
- Created current menu
- Received inventory and implemented checklists

Director of Operations

Stacy Moore & Associates -

Boston, MA 2012 - 2014

- Coordinated, improved and monitored operational and budgetary efficiency of 4 locations at Logan International Airport
- Consisting of: two Burger kings, a sandwich shop and a gift shop
- Motivated and supervised 12 managers and 71 employees
- Improved inter-management communication amongst locations
- Responsible for annual personnel evaluations

Assistant Chef/ Operations Manager

The Village Smokehouse – Lowell, MA

2009 - 2012

- Multi-location key holder

- Created menus and weekly scheduling of staff
- Managed and supervised all operations; ordering, receiving, inventory and payroll
- Responsible for orientation and training of new hires
- Recognized by upper management for the highest standard of food production, cleanliness and operational standards adhered to at all times

Facilities Manager

BeInamovie.com - Culver
City, CA 2005 to 2009

- Part of the company's core management team; supervised and implemented
site strategies, weekly budgets and payroll in excess of \$100k
- Responsible for logistics and implementation of providing food/beverage for movie crews
and background extras per location
- Directed daily tasks of hiring, scheduling, organizing production staff at multiple Locations
- Directed overall management of location from site set up to strike

Cook/Catering Manager

Kerrigan's Tavern -
Centerville, MA 2000 to 2005

- Managed production of multi-meal settings; 160-700 daily
- Trained and developed new employees while implementing new concepts

to speed production

along with enhancing presentation

- Supervised 42 employees including 13 assistant managers on a daily basis

Education

Hospitality Management

Middlesex Community College -
Lowell, MA 2010 to 2012

Food Service Management

Wake Forest University -
Salem, NC 1993 to 1995

Business of Administration Program Online Program

University of Massachusetts - Lowell, MA

Skills

POS (10+ years)

Certifications

Manager Safe Serve Certification

Recertified January 2018

Score of 87%

