# Rami Shoula

**Catering Director** 

## Profile

Experienced and passionate Catering Director adept in planning and managing overall catering functions for both small and large-scale events. 10 years of operational experience in a variety of both non-commercial and commercial catering/banquet settings.

# Employment History

#### Senior Catering Director at Sally's Saturdays, Portland

July 2018 — December 2021

- Developed and executed catering strategies to meet customer needs.
- Facilitated the delivery and set-up of prepared food in a timely and food-safe manner.
- Effectively managed the catering team to ensure optimal quality in final presentation of food.
- Trained and managed employees to ensure extensive knowledge of food menus and offerings.
- Monitored team performance and provided regular feedback.
- Developed and maintained effective client and customer rapport.
- Managed marketing, business, and strategic short and long term plans.

#### Catering Director at Happy Group, Oregon

September 2014 — June 2018

- Handled all catering and event plans for our corporate dining conference center.
- Effectively managed a team of staff to ensure the ultimate dining experience for guests.
- Coordinated and oversaw internal and external catering events.
- Hired, trained, and scheduled catering staff.
- Worked to ensure successful operations of catering functions including labor cost control, foods cost control, food preparation, transportation, setup, and cleanup of all events.

## Education

Associate of Applied Science (AAS) Culinary Arts, Oregon Coast Culinary Institute, Brookings, OR

August 2012 — May 2014

Associate of Arts in Hospitality Management, Oregon State University, Bend, Oregon

September 2010 — May 2012

#### **Details**

romioshoula@gmail.com

#### **Skills**

Fundamentals of Classical and Contemporary Cuisine

Catering and Event Planning

Agile Project Management

**Effective Communication** 

**Food Safety** 

Ability to Multitask

#### Languages

Spanish; Castilian

English