

Rami Shoula

Caterer

👤 Profile

Experienced and passionate Caterer with over five years of experience in the catering industry, serving clients throughout New York, New Jersey, and Connecticut. I have catered for private clients, corporations, nonprofits, and cultural institutions. Striving to provide every client with innovation, quality, and commitment to excellent service. Specializing in American Cuisine and local flavors. Working to uphold a commitment to sustainable agriculture and environmentally friendly practices.

📁 Employment History

Head of Catering at Alyss & Alyss, New York

September 2016 — August 2021

- Responsible for planning unique and satisfying menus that meet and exceed client expectations.
- Sourced food and introduce local dishes when possible.
- Managed all financial aspects of the business and effectively managed client's budgets.
- Hired extra staff when necessary and properly trained all staff members.
- Address any additional needs or concerns of the client, working to continually satisfy the client.

Events And Marketing Coordinator at Stripes and Circles Events, New York

August 2012 — August 2014

- Held meetings with clients and worked to understand their vision and desires of events.
- Provided clients with a list of vendors to choose from based on their vision.
- Managed month of and day of coordination for various events including weddings, private parties, and corporate events.
- Made menu suggestions that tied into the overall theme of the event.
- Helped to keep client on budget and provided them with detailed expense reports.

Catering Assistant at Alyss & Alyss, New York

August 2014 — July 2016

- Assisted Head Caterer with the planning and execution of events.
- Researched and collected price quotes from vendors.
- Researched seasonal fare and advised head caterer on market trends and ideas.
- Assisted with financial transactions and communication with clients.

Details

romioshoula@gmail.com

Skills

Advanced Culinary Techniques

Interpersonal Communication Skills

Excellent Customer Service Skills

Project Management Skills

Food Safety

Creative Problem Solving

- Served as a coordinator at events, ensuring place settings were correct and all vendors delivered on time.

Education

Advanced Diploma in Culinary Arts, Salem University, Chicago

September 2012 — August 2013

- Graduated at the top of my class.

Bachelor of Marketing, SUNY New Paltz, New Paltz

August 2007 — May 2012

References

Alyss Dovure from Alyss & Alyss

alyss@aafood.com · 212-387-3287

Ellen Walls from Stripes & Circles Events

ewalls@stripesandcircles.com · 212-672-2217

Erica Smith from SUNY New Paltz

smith@sunynp.com · 914-283-5224