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#### OBJECTIVE

Hotel Restaurant Management

#### EMPLOYMENT

F&B Manager, Hollywood Hotels - Hollywood, California 2001 - Present

Manage the Food and Beverage division of the hotel and supervise a staff of 22 people. Order supplies and perishables and keep tight inventory controls. Handle customer service problems and prepare reports to management on profit and loss figures.

Assistant Manager, Cuisine Restaurant  
Hartford, Connecticut 2000 - 2001

Provided hospitality and catering services to entertainment clients. Determined menu for groups. Ensured customer satisfaction.

Owner / General Manager, My Restaurant  
Concord, Connecticut 1996 - 1999

Ran a restaurant and catering business. Ordered food and supplies and managed cooks and wait staff. Took orders from clients and delivered catering to private and business customers.

#### EDUCATION

Hartford College for Women, Business Courses Hartford, CT - 1998

#### REFERENCES

Available Upon Request