

George Daly Rogers

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Objective

Seeking a responsible, progressive, and rewarding management training position to begin a career in club management further utilizing my communication skills, developing greater business learning opportunities, and becoming an integral part of a cohesive organization working toward common goals.

Work Experience

Restaurant Expeditior, The Grand Hotel, Mackinac Island, MI, March 12, 2007-current (opening staff).

- Established the flow of entrees' reaching the guest table in a timely manner and consistently assuring quality.
- Interpreted front of the house needs with back of the house needs to assure the entire team was consistent and cohesive.

Guest Services Supervisor, Marriott Hotel, Palm Beach Gardens, FL, July 5, 2006-March 1, 2007.

- Interacted with hotel guests and assisted in handling guest's inquiries and concerns.
- Sold rooms based on Yield Management.
- Scheduled Guest Service Agents and AYS team members.

Restaurant Supervisor,

- Followed up with guests to assure we exceeded their expectations.
- Assisted guests with making wine selections.
- Scheduled front of the house employees.

Accounting Assistant,

- Analyzed purchase orders, and employee wage budgets.
- Accounted for daily cash drops from all departments

Housekeeping Supervisor,

- Supervised four room attendants to maintain proper maid's minutes per room.
- Inspected rooms to obtain quality assurance.

Head Chef French Restaurant Practicum, Swiss Hospitality Management School, Caux, Switzerland, 2/2006-6/2006.

- Supervised five kitchen team members to obtain efficiency.
- Controlled the flow of the kitchen, calling out orders and plating entrees'.

Server Captain Banquet Practicum/French Restaurant Practicum,

- Supervised five service team members through preparation, service and closing duties.

Server, Seasons 52, Palm Beach Gardens, FL, 10/2005-01/2006 (opening staff).

- Catered to ten to fifteen guests at one time assisting with meal and drink orders.

Intern, Hilton Resort, Pensacola Beach, FL, 6/2005-9/2005

- Hotel Development. Accompanied owner on future projects.
 - Revenue Management. Attended committee meetings to determine room rates based on Yield Management.
 - Food and Beverage Management. Participated in purchasing and receiving. Banquet and Catering Management. Developed Banquet Event Orders.
 - Property Management. Participated in hurricane preparation and recovery.
- Server**, Outback Steakhouse, Jupiter/ Palm Beach Gardens, FL, 3/2001- 5/2005 (opening staff, Palm Beach Gardens).
- Catered to ten to fifteen guests at one time assisting with meal and drink orders.

Skills and Abilities

- Experience in leadership roles. Have held five team supervisor positions in hospitality establishments.
- Five star/five diamond training and formal French service experience.
- Team oriented. Involved in over 30 group projects mostly pertaining to developing/improving hotel and restaurant entities.
- Computer experience. Microsoft Word, Excel, PowerPoint, and Access. Experience with POSI systems: HSI, Aloha, Micros, OnQ by Hilton, and Epite.

Education

B.B.A. in Business Management and dual major Hotel, Resort, and Restaurant Management, July 31, 2007, Florida International University, North Miami Beach, FL

Higher Diploma in Hospitality Management, September 2005- June 2006, Swiss Hospitality Management School, Caux, Switzerland

Interests and Activities

- Hospitality Organization of Students (HOST Club), 2004-2007
- Emerging Business Leaders, winter and spring term 2003-2004
- Water sports
- Fishing
- Baseball
- Football
- Basketball
- Rugby