

GENE HOFFMAN

Bar Manager

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Place of birth *San Antonio* Driving license *Full*

LINKS

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PROFILE

Proficient Bar Manager with over eight years in the foodservice industry in a management capacity. I hold an Associate Degree in Hotel and Restaurant Administration and have worked in the restaurant's main responsibility areas. My present occupation as a Bar Manager of The Pig and Lettuce has provided me with the experience of working in a hotel environment. My proficiencies and expertise will address the necessities of your bar, the Fountainhead at the Moor.

EMPLOYMENT HISTORY

❖ **Bar Manager, St Tropez Seafood Restaurant** May 2020 — Mar 2021
Orange County

Liable for building a friendly and professional bar service team and guaranteed well-trained staff and always supported.

- In charge of bartender and barback recruiting, developing, training, and managing employee relations, performance evaluations, and benefits.
- Changed bar menu and the related snacks menu to the season, vendor promotions, or holidays.
- Kept an eye on customer data, making actionable decisions founded on bar traffic, and responsible for providing help to the chef for meal prep and guaranteeing all cooking equipment is well-maintained and operational.

❖ **Bar Manager, Gladstone Food Emporium** Jan 2012 — Feb 2020
Miami

Accountable for promoting and managing bar hygiene and safety policies, ensuring the 370sqm bar area stays clean and neat.

- Designed, executed, and monitored systems that guaranteed restaurant excellence and obtained high operating standards.
- Consistently keep up to date of local, state, and federal knowledge of laws for compliance across all restaurant operations.
- Delivered professional and friendly service to restaurant guests, outstanding quality and consistency of food execution in an appealing, well-maintained environment.
- Helped with inventory and ordering, stocking, and maintaining all bar items.

EDUCATION

❖ **Miami University, School of Hotel Administration** Jan 2019 — Mar 2021
Bachelor of Science in Hospitality Management Miami

- Relevant Coursework: Bar Management, Hospitality Supervision, International Wine & Beverage Pairing, Hospitality Business Operations.

❖ **Red Cross Academy** Jan 2018 — Dec 2018
First Aid/ CPR Diploma Online

❖ **American Food and Beverage Association** Jan 2016 — Jan 2016
2013 - ServeSafe Certified, American Food and Beverage Association, Online Online

SKILLS

Beverage & Food Purchasing *Expert* Bar Operations *Expert*
Health, Safety, and Hygiene *Expert* Wine Pairing *Expert*
Compliance
Hospitality Marketing Skills *Expert*

ACCOMPLISHMENTS

- ❖
- Initiated new concepts, resulting in increased income and growth by 86%.
 - Cut inventory expenses by 35% by evaluation and streamlining of vendor selection processes.
 - Aided in the development and growth of clientele, generating a profit increase of 58%.

HOBBIES

Enduro Racing, Triathlons, Art

LANGUAGES

English *Native speaker* Spanish; Castilian *Good working knowledge*
Italian *Highly proficient*