

*This CV is anonymous for security purposes - In order to obtain access to this candidate, you must be an identified business*

# Restaurant Manager

My objective is to give you the benefit of my experience and skills I have gained, whilst continuing with my goal to progress professionally.

## Work experience

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April 2008 **Restaurant Manager**

October 2008 **Mission:** Managing the two restaurants on board this five star vessel.

August 2006 **Restaurant Manager**

April 2008 **Mission:** Managing fifty employees within the multi faces business, including a fine dining restaurant, a brasserie, a wine merchant and a food store.

October 2005 **Restaurant Manager**

April 2006 Greenwich-inc / Spread Eagle Restaurant (Greenwich, England)

**Mission:** Day to day running of the business, team and stocks management, development of the clientèle around wine events.

July 2004 **Head Sommelier**

December 2004 Radisson Seven Seas Cruises / Master Ship Paul Gauguin\*\*\*\*\* (Tahiti, French Polynesia)

**Mission:** Responsible for the stocks and staffs in the five bars and three restaurants on board this ship voted in 2004, number one of the six stars luxury cruise ship.

November 2002 **Sommelier / Head Waiter**

April 2004 Barrington Country Bistro (Chicago, U.S.A)

**Mission:** Traditional restaurant offering large selection of wines, list rewarded for several years by wine spectator magazine.

July 2002 **Head waiter**

August 2002 Hotel Les Bories / La Maison D'ennea\*\*\*\* (Gordes, France)

**Mission:** Head waiter in charge of the cheese selection and stock for this one Michelin starred restaurant.

December 2001 **Assistant Bar Manager / Head Waiter**

May 2002 Relais & Chateaux / Hotel Restaurant Le Fitz Roy\*\*\*\* (Val Thorens, France)

**Mission:** Assisting the bar manager and working on the floor as a Head Waiter essentially for the VIP clientel.

October 2000 **Restaurant Manager**

September 2001 Voila / Pierre Victoire Restaurant (Edinburgh, Scotland)

**Mission:** Day to day running of the restaurant, staff and stock management. Head chef during a reorganisation and staff training period.

December 1999  
September 2000

### **Restaurant Supervisor**

Vacances Bleu / Hotel Club Les Sittelles (La Plagne, France)

**Mission:** Responsible for Le Mont Blanc restaurant, Managing the first independent team on site and enforcing the H.A.C.C.P. Hygiene norms.

May 1999  
October 1999

### **Bar Manager**

Hotel Capo Rosso\*\*\*\* (Piana, Corsica)

**Mission:** Responsible for the stocks and staff, creation of daily cocktail.

December 1998  
April 1999

### **Waiter**

Maeva / Residence Les Olympides (Val Thorens, France)

**Mission:** Waiter in charge of the seminar clientel.

## **Computing skills**

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### **Software**

- Microsoft office (word, excel, etc..)
- Ciel gestion
- Aloha manager
- Epos
- Silverware
- Quadranet

### **Languages**

- French
- English

## **Language skills**

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### **French**

**Speaking competence:** Fluent, **Written competence:** Fluent

### **English**

**Speaking competence:** Fluent, **Written competence:** Fluent

### **Spanish**

**Speaking competence:** Intermediate, **Written competence:** Intermediate