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# **Hotel & Restaurant Management**

# **Ronald McDonald**

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# **SUMMARY OF QUALIFICATIONS**

- Plan the operations of a business across functional areas
- Organize resources to achieve the goals of the organization
- Direct individuals and/or processes to meet organizational goals
- Control business processes
- Apply concepts, methods, and processes in business operations
- Understand the financial components of an organization
- MICROS point-of-sale systems, OPERA Central Reservation System

# **EDUCATION**

Northeast Wisconsin Technical College, Green Bay, WI Associate Degree: Hotel& Restaurant Management

Related Coursework: Business Principles, Marketing Principles, Career Planning, Hotel Management, Operations Management, Restaurant Management, Hospitality Finance, Global **Business Management, Event Marketing** 

Certificate: Business Operations

# **EXPERIENCE**

# **Hotel General Manager Intern**

Hotel Management and Consulting, Green Bay, WI

- Perform quality assurance (QA) requirements for property
- Complete tasks as needed for the property owners, the Management Company, associates, and guests bearing in mind these needs are subject to change
- Direct the operation of the property to ensure the highest level of profitability •
- Achieve budgeted revenue and profit goals, balancing cost with guest satisfaction •
- Ensure the implementation of and adherence to all policies and procedures
- Interview and hire staff
- Maintain confidential personnel files •

# **Restaurant Manager Intern**

Arby's, Green Bay, WI

- Increase sales through excellent operations
- Promote, demonstrate and lead a great customer restaurant experience
- Train and develop management team
- Recruit, interview, and hire team members
- Ensure restaurant is 100% staffed with quality, friendly, and properly trained team members
- Execute systems daily to ensure a clean, organized restaurant, prepared to deliver quality food, fast

May 2018

May 2017 - Present

December 2017

May 2017 – Present