

Alexiana Oncale

Food and Beverage Director

Profile

A food and beverage director is responsible for the coordination and management of all food service operations within a hospitality establishment. They are in charge of developing menus, overseeing kitchen staff, ensuring high quality standards are met, and maintaining budget controls. In addition to these operational responsibilities, Food and Beverage Directors also serve as liaisons between the front-of-the-house and back-of-the house staff. This position requires excellent leadership skills, as well as a strong understanding of foodservice industry practices

Employment History

Food and Beverage Director at Beverage Makers LLC, CA

Mar 2022 - Present

- Reduced costs by 12% through efficient management of purchasing, inventory and waste.
- Achieved 95% guest satisfaction rating for food and beverage.
- Developed and implemented fruitful marketing campaigns which generated a 20% increase in revenue.
- Successfully managed catering for events with up to 1000 attendees.
- Planned menus and organized staff shifts to ensure smooth operations during high-volume periods.

Executive Chef at Amazon, WA

Sep 2017 - Jan 2022

- Increased food and beverage sales by 10% in the first year of operation.
- Developed and implemented new marketing strategies that increased revenue by 15% in the second year.
- Reduced labor costs by 5% in the third year while still maintaining high levels of customer satisfaction.
- Introduced a new breakfast menu that boosted morning sales by 20%.
- Renovated the restaurants dining room, increasing capacity by 30%.

Certificates

Certified Food Safety Professional (CFSP)

Dec 2020

Certified Hospitality Supervisor (CHS)

Apr 2019

ServSafe Food Handler Certificate

Aug 2017

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Education

Bachelor's in Culinary Arts at University of California, Davis, CA

Sep 2013 - May 2017

I learned effective oral and written communication, teamwork, leadership, customer service, time management skills.

Links

[linkedin.com/in/alexianaoncale](https://www.linkedin.com/in/alexianaoncale)

Skills

Food and beverage management

Cost control

Staff training and development

Menu planning and development

Kitchen operations

Quality assurance

Food safety

Languages

English

Dutch