

Alva Jrjohnson

Hospitality and Catering

Profile

I have over 5 years of experience in the hospitality and catering industry. I have a strong background in customer service and food preparation. I am efficient, detail-oriented, and capable of multitasking under pressure. I thrive in fast-paced environments and enjoy working with a team.

Employment History

Executive Chef at Omni Hotels & Resorts – Texas

Feb 2022 - Present

- Implemented a new food and beverage concept that increased sales by 25%.
- Led a team of 15 cooks and servers during high-volume periods.
- Trained 3 new pastry chefs in advanced baking techniques.
- Launched a successful catering business that has serviced over 100 events.
- Created both front and back of the house rotations for employees to cross train which resulted in 35% less employee turnover.

Sous-Chef at The Ritz-Carlton Hotel Company – Georgia

Jul 2017 - Dec 2021

- Streamlined the reservations process, resulting in a 10% increase in bookings.
- Partnered with local businesses to cross-promote services and generate new leads, leading to a 20% increase in catering sales.
- Created an employee training program that reduced turnover by 30%.
- Implemented cost-saving initiatives that decreased food and beverage costs by 5%.
- Negotiated discounts with vendors that saved the company \$10,000 per year.

Certificates

Certified Executive Chef (CEC)

Sep 2020

Certified Culinary Administrator (CCA)

May 2019

Food Service Management Professional (FSMP)

Aug 2017

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Education

Bachelor's degree in Hospitality and catering. at Northwestern University, Evanston, IL

Aug 2013 - May 2017

Some technical skills I learned while studying for my Bachelor's degree in Hospitality and Catering include food preparation, sanitation, Kitchen management, cost control, and event planning.

Links

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

Skills

Food Preparation

Cooking

Serving Food

Cleaning Kitchen Areas

Table Setting & Table Service

Menu planning

Stock control

Languages

English

Spanish