

Suzy Wessley

Caterer

Profile

I am an experienced caterer with over three years of experience. I have provided catering services for a variety of events, including weddings, corporate functions, and private parties. I have a strong understanding of the foodservice industry and am able to work effectively in fast-paced environments. I am also proficient in event planning and coordination. In my previous role as a Catering Manager at XYZ Company, I successfully managed a team of 15 staff members while overseeing all aspects of catering operations. As a result of my hard work and dedication, XYZ Company was consistently ranked as one of the top 10 caterers in the city by Yelp reviewers.

Employment History

Lead Caterer at Blue Plate Catering, VT

Apr 2022 - Present

- Led a catering team of 12 to successfully execute an event for 200 people.
- Negotiated with vendors to get discounts on supplies and equipment rentals.
- Trained new staff members in food safety and sanitation procedures.
- Created innovative menu items that received positive feedback from guests.
- Implemented cost-saving measures that reduced the event's budget by 10%.

Caterer at Vermont Catering Company, VT

Aug 2019 - Feb 2022

- I increased sales by 15% in my first year as caterer.
- I successfully managed a team of 5 staff members and 2 interns.
- I created innovative marketing campaigns that generated buzz and boosted catering business by 25%.
- I designed creative menus that were both popular with customers and cost-effective for the company.

Certificates

Certified Executive Chef

May 2021

Certified Culinary Arts Professional

Mar 2020

Memberships

American Culinary Federation

National Restaurant Association

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📍 1304 Elm St, Bennington, VT 05201

Education

High School Diploma at Champlain Valley Union High School, Hinesburg, VT

Sep 2014 - May 2019

I have learned time management, organization, and study skills.

Links

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

Skills

Food Preparation

Food Safety

Knife Skills

Cooking Techniques

Menu Planning

Cost Control

Languages

English

French

Hobbies

Organizing

Crafting

Cooking