

Euple Haroian

Catering Manager

✉ euple.haroian@gmail.com

☎ (703) 433-1120

📍 1234 Elm Street, New York, NY 10001

EDUCATION

Associate of Arts in Culinary Arts at Metropolitan Community College, Omaha, NE

Aug 2013 - May 2017

Some skills I've learned are food handling and preparation, customer service, and organization.

LINKS

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

SKILLS

Food Preparation

Food Safety

Menu Planning

Cost Control

Event Management

Customer Service

LANGUAGES

English

Spanish

HOBBIES

Organizing social events

Cooking

Decorating

PROFILE

I have over 5 years of experience as a Catering Manager. I am responsible for managing all aspects of catering operations, including menu development, food and beverage procurement, kitchen staff supervision, event coordination, and budget management. I have a proven track record of successfully planning and executing large-scale events within budget constraints while maintaining the highest standards of quality and customer service. I am an effective leader with strong interpersonal skills that enable me to build positive working relationships with clients, vendors, and employees at all levels.

EMPLOYMENT HISTORY

● Catering Manager at Food Service Partners, NE

Mar 2022 - Present

- Negotiated and secured a contract with Acme Corporation for catering services that generated \$100,000 in revenue.
- Led a team of 15 catering staff members who served 1,500 guests at the annual company gala.
- Successfully launched new menu items that increased sales by 10%.
- Won "Caterer of the Year" award from the Chamber of Commerce.
- Reduced costs by 5% through careful vendor selection and negotiating contracts.
- Implemented quality control procedures that resulted in 95% customer satisfaction rating.

● Assistant Catering Manager at Catering by Scott, NE

Aug 2017 - Jan 2022

- Led a team of 12 catering assistants and 2 cooks to successfully cater for an event of 200 people.
- Planned and organized all aspects of the catering for the event, including menu planning, equipment rental, staffing and budgeting.
- Ensured that all food was prepared to a high standard and served in a timely manner.
- Liaised closely with the client to ensure that their expectations were met or exceeded.
- Responded quickly and effectively to any problems that arose during the event.

CERTIFICATES

Certified Executive Chef (CEC)

Apr 2021

Certified Culinary Administrator (CCA)

Nov 2019

MEMBERSHIPS

American Culinary Federation

National Restaurant Association