


Shiquita Chary

Catering Manager

I am a Catering Manager with over 5 years of experience in the food and beverage industry. I have a passion for creating unique and memorable dining experiences for my clients. I am an expert at managing all aspects of catering operations, from menu development to event planning and execution. I thrive in fast-paced environments and have a proven track record of successfully executing large-scale events. I am also adept at developing strong relationships with vendors and suppliers to negotiate favorable terms and pricing.

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4105 S University Ave, Little Rock, AR 72204 

Education

Associate of Arts in Culinary Arts at Pulaski Technical College, AR

Aug 2013 - May 2017

Some skills I've learned are cooking, baking, food preparation, and sanitation.

Links

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

Skills

Food Preparation



Food Safety



Menu Planning



Cost Control



Event Management



Customer Service



Languages

English



German



Employment History

Catering Manager at Acme Catering, AR

Apr 2022 - Present

- Successfully managed and operated a catering business with \$2 million in annual revenue.
- Grew the catering business by 20% year over year for 3 consecutive years.
- Achieved cost savings of 10% annually through efficient management of food and labor costs.
- Implemented innovative marketing strategies that increased customer awareness and generated new leads, resulting in a 15% increase in sales.
- Designed creative menus that resulted in repeat customers and referrals, leading to a 25% increase in bookings.

Assistant Catering Manager at Smith's Catering, AR

Aug 2017 - Mar 2022

- Successfully catered an event for 200 people that included 4 courses and wine pairings.
- Worked with the Executive Chef to develop a seasonal menu that was well received by customers.
- Managed a team of 15 servers, cooks, and dishwashers during busy shifts.
- Trained new catering staff on proper food handling procedures.
- Ensured that all events were set up on time and met the customer's expectations.

Certificates

Certified Executive Chef (CEC)

Oct 2020

Certified Culinary Administrator (CCA)

Mar 2019

Memberships

American Culinary Federation

National Restaurant Association