



MICHAEL ANDERSON

CATERING OPERATIONS DIRECTOR

PROFILE

Distinguished Catering Operations Manager with extensive experience in high-pressure environments, recognized for delivering innovative catering solutions tailored to diverse clientele. Expertise encompasses project management, operational efficiency, and team leadership, contributing to the successful execution of large-scale events. A strategic thinker, adept at aligning catering services with organizational goals while enhancing customer experience through meticulous attention to detail.

EXPERIENCE

CATERING OPERATIONS DIRECTOR

Culinary Creations

2016 - Present

- Oversaw all aspects of catering operations for over 500 events per year.
- Established strategic partnerships with local farms, enhancing menu offerings.
- Reduced operational costs by 25% through process optimization and resource management.
- Implemented a customer feedback system, leading to a 40% increase in service ratings.
- Coordinated event logistics, ensuring seamless delivery and execution.
- Trained and mentored a team of 50 staff members, boosting retention rates by 35%.

ASSISTANT CATERING MANAGER

Savory Events

2014 - 2016

- Supported the planning and execution of large corporate events and private functions.
- Developed and managed event budgets, ensuring adherence to financial targets.
- Facilitated communication between clients and culinary teams for tailored service delivery.
- Monitored food quality and presentation standards, ensuring compliance with brand guidelines.
- Conducted market research to identify trends and enhance service offerings.
- Managed vendor relationships, negotiating favorable terms and conditions.

CONTACT

- (555) 234-5678
- michael.anderson@email.com
- San Francisco, CA

SKILLS

- strategic planning
- operational management
- budget management
- team development
- client engagement
- market analysis

LANGUAGES

- English
- Spanish
- French

EDUCATION

MASTER OF BUSINESS
ADMINISTRATION, UNIVERSITY OF
CALIFORNIA, BERKELEY

ACHIEVEMENTS

- Awarded 'Catering Manager of the Year' by the Hospitality Association in 2021.
- Increased annual revenue by 50% through innovative service offerings.
- Successfully executed a multi-day international conference catering, receiving outstanding client feedback.