



Michael ANDERSON

CORPORATE CATERING MANAGER

Innovative Catering Operations Manager with a demonstrated history of success in the corporate catering sector, adept at transforming client visions into reality through meticulous planning and execution. Known for an analytical approach to problem-solving and a keen eye for detail, ensuring that every event is executed flawlessly. Proven track record in managing large teams and fostering a collaborative atmosphere that inspires creativity and excellence.

CONTACT

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- 📍 San Francisco, CA

SKILLS

- client relationship management
- event execution
- team management
- technology integration
- operational efficiency
- continuous improvement

LANGUAGES

- English
- Spanish
- French

EDUCATION

**BACHELOR OF SCIENCE IN BUSINESS
ADMINISTRATION, UNIVERSITY OF
MICHIGAN**

ACHIEVEMENTS

- Awarded 'Best Corporate Caterer' by the National Catering Association in 2023.
- Increased operational efficiency by implementing a new event management software.
- Successfully managed a series of high-profile product launches for major clients, receiving accolades.

WORK EXPERIENCE

CORPORATE CATERING MANAGER

Prestige Catering

2020 - 2025

- Led corporate catering operations for Fortune 500 clients, executing complex events.
- Developed and maintained strong client relationships, resulting in a 25% increase in contracts.
- Implemented new technology solutions to streamline event planning and execution.
- Managed a diverse team of chefs and service staff, fostering a culture of teamwork.
- Conducted post-event evaluations to identify areas for improvement.
- Established vendor partnerships that enhanced service delivery and reduced costs.

EVENT COORDINATOR

Catered Affairs

2015 - 2020

- Coordinated logistics for corporate events, ensuring adherence to client specifications.
- Assisted in menu design and pricing strategies that aligned with client budgets.
- Monitored service delivery during events, addressing issues proactively.
- Collaborated with marketing teams to promote catering services to new clients.
- Maintained accurate records of event details and client communications.
- Evaluated service performance, providing feedback for continuous improvement.