


LINWOOD BAILEY 6276 Lonetree Blvd, Rocklin, CA * (425) 750-1236 * woods_win@hotmail.com

Summary: I am a hard working team player with excellent interpersonal and communication skills. I am highly competitive to new challenges or adapting to change and looking for an organization with values and culture that match my own.

Professional Experience:

January 2014 – present

Halftime Bar and Grill Restaurant

Food and Beverage Manager, Rocklin, CA. Responsible for the front of the house operations and approximately 3.5 million in sales.

*PNL responsibility (profit and loss statement).

- Hire, training and development of all managers and front of the house staff.
- Purchasing inventory of liquor, beer and wine.
- Implemented new specialty drink special menu.

May 2009 - February 2012

Woody's Bar and Grill Restaurant

Head Bartender/Supervisor, Rocklin, CA. Responsible for the overall operations of the bar area and customer service.

- Implement and verify key business concepts with emphasis on maximizing the customer experience while ensuring profitability.
- Accountable for maximization of profits and key company initiatives.
- Accountable for liquor cost and control.

February 2008 – November 2008

Elbow Room Restaurant

Director of Operations, Fresno, CA. Responsible for the overall operations of the restaurant and approximately 5 million in sales.

- PNL responsibility (profit and loss statement).
- Hire, training and development of all managers and front of the house staff.
- Purchasing, inventory of all food and paper product.
- Implemented new menu.
- Created, revised and rejuvenated the menu line while maintaining optimum products and keeping in line with food cost budget.

January 2005 – January 2008

PF Chang's China Bistro and Restaurant

Operating Partner, Assistant Manager, Bartender, Seattle, WA. Responsible for the overall operations of the restaurant, direct supervision of four assistant managers, 120 team members and approximately 5 million in sales.

- Responsible for meeting the budget goals for revenue and profitability.
- Plan, coordinate and manage daily and monthly activities of the restaurants to drive revenue and profits.
- Oversee, manage and review the work of the store management team.
- Hire/develop all management staff, including orientation of all new employees.
- Resolved HR issues in all stores with all management and staff.
- Identify opportunities to improve sales and operations. Provide continuous training to all restaurant management staff. Coach for improved performance.

February 2003 – July 2004

Shaw Enterprises McDonald's

General Manager, Seattle, WA. Responsible for overall operations, 4 assistant managers and 80 team members. Overall sales approximately 2 million. Hiring, training, leading, coaching and empowering all employees.

- Maximizing financial contribution (profit and loss statement).
- Completing daily deposits and bank reconciliations.
- Manager development program for all managers.
- Preventative maintenance program.

January 2002 – Jan 2003

Starbucks Coffee Company

Assistant Manager, Las Vegas, NV

- Quality store operations are maintained at 100%.
- Hiring, training, leading, coaching and empowering all employees.
- Maximizing financial contribution (profit and loss).
- Ensuring proper staffing levels during all day parts (scheduling).
- Certified barista.

January 2000 – December 2001

Bennigan's Bar and Grill Restaurant

Assistant Manager, Las Vegas, NV

January 1996 – December 1999

Harrah's Las Vegas Hotel and Casino

Range Steakhouse – **Food Server**, Las Vegas, NV

Continuing Education

July 2004 – Washington Bartending Academy Associates Degree

1990 – 1991: Emerson College, Boston, MA

1 year Fine Arts

1984 – 1987: Bergen Tech High School, Hackensack, NJ

High School Diploma

References Available Upon Request