

Mark Landseadel

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Summary Of Qualifications

Successful, professional, experienced by years of discernible achievement in the food and beverage/hospitality industry. Offering a practice of performance excellence, undoing troubled operations, promoting higher visibility in the public perception and producing high-dollar revenue.

Skills

- Able to budget
- Plan and control financial needs
- Customer-oriented
- Strong leader
- Hiring and training
- Strong leader
- Full service restaurant background

Computer/POS Skills:

- MS Outlook
- MS Word
- MS Excel
- Kronos
- Infogenises
- Micros
- Aloha
- Panasonic

Work Experience

8/2014-11/2014 D'vine Wine Bar and Bistro

General Manager

Staffing and labor control, staff training, inventory, maintaining costs, serving.

4/2011-7/2014 Andersen's Pea Soup, Buellton, California.

Restaurant Manager

Scheduled and directed staff in daily work assignments to maximize productivity. Efficiently resolved problems or concerns to the satisfaction of all involved parties. Continually monitored restaurant and took appropriate action to ensure food quality and service standards were consistently met. Developed and maintained exceptional customer service standards. Built sales forecasts and schedules to reflect desired productivity targets. Performed restaurant walk-throughs to gauge timeliness and excellent service quality.

Communicated well and used strong interpersonal skills to establish positive relationships with guests and employees. Counseled and disciplined staff when necessary.

12/2006 - 7/2010 Tachi Palace Hotel and Casino, Lemoore, California

Food and Beverage Manager

Managed all aspects of multiple food and beverage venues in the capacity of a General Manager of the following: The Quails Plume Buffet, The Den Night Club, Sunset Lounge, Wet Bar, Beverage Island, Outdoor Events and the Coyote Grill Restaurant. Increasing sales in the Quails Plume over 30% and the Den over 20% while lowering their expenses. Received TipS trainer training and ServSafe Certification. Managed over 150 associates.

12/2005 - 12/2006 University Medical Center, Fresno, CA

Nutrition and Dining service Supervisor

Managed food services and the gift shop. Responsible for food quality and inventory. Implemented inventory system. Ordered all food service items for the hospital.

12/2005-03/2007 P. F. Chang's, Fresno, CA
Server

11/2004 – 12/2005 Primavera's Ristorante Italiano
Server/Bartender

7/2003 - 11/2004 Burger King, Clovis, CA
General Manager

Responsible for all daily operations of restaurant including: hiring, training, labor control and food cost.

1/2003 - 6/2003 Brook's Ranch Restaurant, Fresno CA.,
General Manager

Scheduled and directed staff in daily work assignments to maximize productivity.
Efficiently resolved problems or concerns to the satisfaction of all involved parties.
Continually monitored restaurant and took appropriate action to ensure food quality and service standards were consistently met. Assigned tasks and oversaw the direction of employees to ensure compliance with food safety procedures and quality control guidelines. Developed and maintained exceptional customer service standards. Ensured proper cleanliness was maintained in all areas of the bar and front of house.

6/2000 - 12/2002 Piccadilly Inn Hotels, Fresno CA.

Sales Manager

Contacted potential guests, initiated sales calls to book groups who would be staying at the hotel. Drafted contracts, assisted the banquet and catering managers when needed to assure functions ran smoothly.

Prior Experience

I have had experiences in multiple hotel, casino, banquet, casual restaurants, and fine dining settings as a manager, server, bartender, cook, server assistant, and dishwasher.

Education

11/2004 - 10/2005 Quality College of Culinary Careers, Fresno, CA, Certification

8/1995 - 12/1998 Fresno City College, Fresno, California, Business Management

8/1978 - 7/1980 College of the Sequoias, Visalia, California, Theater Arts

References

- Julie Anderson 805-325-6726 Coworker/Restaurant Accountant four years
- Negar Nayeri 310-977-1081 Coworker eight years
- Judy Yandell 805-406-0230 Restaurant Manager four years