

Charles Bradford Stogdill

bradfordx70@yahoo.com

1739 Belmont

Mesquite, Texas 75149

214-282-5394

Objective: To secure a position where my knowledge, skills, experience and education may benefit the company, while providing professional development and personal fulfillment.

Skills:

Strong/Fair Leadership abilities
Excellent communication skills
Flexible in difficult situations
Conflict resolution abilities
Experience in directing the work of others
Over 20 years of excellent customer service
Work independently or with a team to achieve organizational goals.

Education/Training:

Associate of Art degree from North Texas University-1989
Academic Dean List-University of Texas, Dallas 2005-2006
Academic Who's Who-University of Texas, Dallas 2005-2006?
TABC certified
Serve Safe Management Certification
Aloha Menu link certified manager

2016 The Fatted Calf – American Provisions Restaurant General Manager

Oversee and manage all areas of the restaurant and making final decisions on matters of importance.

Adhere to company standards and service levels we are increasing sales and minimizing cost, including food and beverage, supply, utility and labor cost.

Responsible for ensuring that all financial (invoicing, reporting) and personnel and payroll related administrative duties are completed accurately, on time and in accordance with company policies and Procedures.

Enforcing sanitary practices for food handling, general cleanliness, Kitchen and dining areas. Ensuring compliance with federal, state, Local laws and ordinance.

Provide direction to employees regarding operational and procedural Issues.

Maintain an accurate and up to date plan of restaurant staffing needs.

2015-2016 Paradise Bakery & Café

Assistant general manager

Manager. Hired to assist with training and development. Previous restaurants had no recipes and or spec guidelines, currently helping implement guides and recipes for all prepared products. Training current staff on proper preparation of products related to operating Paradise Bakery & Café. Operating experience and daily duties.

I was the Point of contact for local and national vendors, creating expectations of delivery of product, as well as making payment to vendors.

2013-2014 Elks Fraternal Lodge Bar Manager/Bar tender

Bar Manager, inventory control, reduced inventory and par counts.

Re organized and reduced par counts on bar inventory.

Updated sales, increased sales by implementing a new point of sale system. Use of system generated correct sales tickets for lodge members. Increased sales Helped control inventory.

Bar tender for daily, weekly and private events.

2013 to present “Consider it done”

Private, Social Media based referral concierge.

Providing help with private shopping, catering, errands,

Estate sales, EBay sales, courier service, bonded insured,

Concierge service

2009- 2013 Chili’s Grill & Bar Manager Multiple locations

Business Activities

Certified Aloha Menu Link manager trainer, certified training managers.

Provided on site, transitional training for new Computer systems.

Managed Business performance of restaurant FOH, BOH

Analyzing and planning restaurant sales levels and profitability

Organizing marketing activities, such as promotional events and social Media events

Preparing reports at the end of the shift/week, including staff controls

Food control and sales

Creating and executing plans to increase sales, profit and staff development

Coordinating the entire operation of the restaurant during scheduled Shifts

Managing staff, providing feedback and always coaching and developing

Responding to guest questions and complaints

Recruiting training and motivating staff

Organizing and supervising the kitchen, bar and service staff

Maintaining high standards of quality control, hygiene, health and

Safety

Checking stock levels and ordering supplies

Preparing cash drawers and end of night reconciliation

Increased Bar sales and overall performance 28% increased sales by 8900 over plan

Utilized knowledge as a training tool always updating staff on new procedures and overall store performance

1994-2006 Chili's Grill and Bar

Corporate Trainer, In Store Trainer, Food Server and Bartender

Supervised the training and coordination of thirty four new store openings

Traveled to specific destinations to help train and open Chili's

Concepts by facilitating role-playing and classrooms for food servers,

Supervised and gave direction to employees during their training, at

Home and on store openings, by use of operational tools to guarantee

Exceptional service.

Facilitated and rolled out the new Kitchen Display System at the Coat Campbell opening.

Managed several shifts as a key employee by opening, closing and mid Shifts. Also helped with the weekly server schedule, inventory, and server Checkouts and being engaged with the guests on table visits and guests Satisfaction.

Created a training atmosphere to promote coaching and

Development that was educational, stress free and fun.

2008-2009 Concierge Catering Manager – Air Chef, Dallas Management

Air Chef Holding's premium in-flight catering and concierge services

Air Chef provided services to business aircraft owners and operator

largest private aviation caterer. Provided innovative catering solutions

For charter operators, corporate flight departments, fractional operators,

International flight management companies flight attendants and FBO

Quality Control Supervisor responsible for proper food preparation

Sanitation, food safety and presentation Detailed in client's online orders

Manage daily logistic and routing of all catered meals to each flight.

Responsible for weekly maintenance of delivery vehicles,

Invoiced and Payment reconciliation

Managed perishable food and beverage items, which included weekly

And monthly inventory and reported back to account managers and

Vendors.

Overseeing and managing day-to-day food and beverage operations

Priorities orders according to timing and location, created the delivery driving schedule and coordinated drivers for maximum efficiency

Dispatching drivers and communicating with Customer Operations Desk with driver departure and estimated arrival times

Trained, Developed, Disciplined, Coached, Directed and Supervised the Work of all employees

Placed all orders for Air Chef had working relationship with vendors
Managed Food cost by properly purchasing using par build to system
To system of inventory and utilizing the P mix Report
Managed food cost by properly receiving deliveries, having them
Staged, checking all products line by line, then utilizing proper storage
Techniques and systems
Managed food cost by properly prepping only what is needed for the shift
Based on utilizing the P Mix Report and forecasted sales
Managed food cost by executing a plan and system to properly portion all
Protein, produce and high food cost items
Managed food cost by insuring no pilfering is occurring in the restaurant
Ensures excellence in quality of food and presentation by following all
Specs and recipes
Managed all aspects of food safety and sanitation
Developed a guest first attitude in all employees

2006-2008 Two Sisters Catering, Dallas

Contract food/ bar caterer

References Available Upon Request