

VICTOR E. HUSKIE

123 First Street
DeKalb, IL 60115
victorhuskie@niu.edu
(815) 555-5555
www.linkedin.com/in/yourprofilenamehere/

OBJECTIVE

A position in the Hospitality Industry

EDUCATION

Bachelor of Science in Hospitality Administration May 2006
Northern Illinois University, DeKalb, IL Overall GPA 3.1/4.0

CERTIFICATIONS

Certified Food Service Sanitation Instructor
Certified in First Aid and CPR

RESTAURANT EXPERIENCE

Intern, ARAMARK University Dining, Evanston, IL Summer 2014

- Utilized standardized recipes to prepare entrees for service
- Planned catering luncheon event for 50 people
- Conducted menu pre-costing for concessions menu
- Attended companywide training for Micros point of sale system

Assistant Manager, Ramon's Café, Huntley, IL, May 2002- June 2004

- Managed dining room operations, assured customer satisfaction
- Supervised a staff of seven in all aspects of café operation

ADDITIONAL EXPERIENCE

Sales Associate, Dillard's Department Store – Batavia, IL Aug 2012 - May 2012

- Worked an average of 30 hours per week while attending college full-time
- Provided quality service to dozens of customers each day
- Assisted with design and set-up of merchandise displays
- Balanced cash drawer averaging \$1,200 per day

LEADERSHIP ACTIVITIES

Vice President, Society for Hospitality Administration, August 2004 - Present

- Helped schedule and arrange industry speakers, organized a charity dinner and silent auction fundraiser
- Organized tours to the Park Hyatt-Chicago, Peninsula-Chicago, and Eataly Restaurant

Member, Student Dietetics Association, February 2003 - Present

- Helped organize Empty Bowls charity fundraising event
- Attended meetings and guest presentations by restaurant professionals

COMPUTER SKILLS

- Microsoft Office Suite (Word, Access, Excel, PowerPoint)
- CostGuard (restaurant inventory, recipe, menu, food & liquor costing and sales management software)