

BRITTANY WALKER

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SUMMARY

Hospitality professional and chef trained under the French culinary tradition. I boast first class leadership skills, operational and strategic knowledge of the hospitality industry with focused food service experience ranging from fresh casual to fine dining.

QUALIFICATIONS & SKILLS

Advanced knife skills

Food & labor cost reduction

Technical Writing

Cross Functional Team Leadership

Restaurant Revenue
Benchmarking & Strategy

Extensive knowledge of hospitality
operations and human resources

HONORS & AWARDS

Restaurant Association of Metropolitan
Washington Education Foundation Scholar

National Restaurant Association
Industry Awards Nominee

James Beard Foundation
Women in Culinary Leadership

Hospitality Sales & Marketing Association
International Leadership Scholar

EDUCATION

GEORGETOWN UNIVERSITY Master of Professional Studies, Global Hospitality Leadership
Data and Qualitative Analytics in Restaurant Revenue Optimization GPA 3.6

FRENCH CULINARY INSTITUTE Grande Diploma, Professional Culinary Arts, 2016

ST. JOHN'S UNIVERSITY Bachelor of Science, Hospitality Management, 2015

EXPERIENCE

Elite Chefs Consulting **Apprentice Revenue Strategist** **May 2019 to Present**

- Developed revenue strategy for 200 seat casual dining concept that reduced food costs by 5% and labor costs by 7%
- Created revenue strategy to increase restaurant sales by at least 10% thereby increasing net profit by more than \$13,000 each quarter

Conrad Hotels & Resorts **Lead Cook** **Dec 2018 to May 2019**

- Redefined Hilton Worldwide's concierge lounge experience
- Opened 360 room luxury property on schedule with 5 star reviews
- Developed and implemented Standard Operating Procedures consisting of more than 40 recipes
- Trained 5 cooks on the flawless execution of Hilton's first culinary diplomacy program containing a rotational menu celebrating international cuisine and flavor profiles from 7 different countries

St. Anselm **Line Cook** **May 2018 to Feb 2019**

- Opened 170 seat restaurant to 4.5 star reviews
- Trained 4 cooks on sauté, fry, and garde manger
- Over 400 covers for dinner service executing more than \$12,000 in sales
- More than 350 covers for brunch service executing more than \$10,500 in sales

Nobu **Line Cook** **July 2017 to July 2018**

- Reduced food cost on fish station by 4%
- Revised the Awards Board Regulation for United States Central Command (USCENTCOM)
- Cross trained 5 cooks on garde manger, sauté, fry, and grill
- Executed over \$1M in sales in the restaurant's first month

Think Food Group **Apprentice Chef** **April 2017 to Nov 2018**

- 1 of only 19 culinarians selected nationwide for the James Beard Foundation's Women in Culinary Leadership Program
- Developed action plan to reduce operating costs by 10% across all eateries in company's portfolio

MGM Hotel & Casino **Cook** **Oct 2017 to July 2018**

- Opened 300 room luxury driven casino resort to 4.5 star reviews
- Executed over \$250,000 in food and beverage sales during grand opening of multi-unit fresh casual food hall

United States Army **Human Resources Manager** **Sep 2005 to Apr 2013**

- Managed team of 6 HR specialists responsible for administrative actions of more than 5,000 service members during Operation Iraqi Freedom
- Revised the Awards Board Regulation for United States Central Command (USCENTCOM)
- Published USCENTCOM's first directive for continuity of human resources operations
- Processed over 700 pieces of evidence during Operation Iraqi Freedom and generated the first organizational publication for evidence processing procedures
- Created manifests for commercial aircrafts resulting in the successful redeployment of more than 4,500 service members during Operation Iraqi Freedom

United States Army Reserve **Food Service Manager** **Nov 2002 to Sep 2005**

- Performed in the top 20% of Army Food Service Occupational Specialty course
- Responsible for the food and beverage management of over 300 service members