

Alan Klemanchuck

Hospitality Manager

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Skills

- Worked in family owned restaurants
- 20+ years of Hospitality experience
- Setup and managed catered events
- Front and back of house operations
- Budgeting and cost control
- Team Building/Training/Development
- Safety/Sanitation/Quality Control
- Vendor/Inventory Management
- P&L Management
- Head Chef & Menu Development
- High volume experience of \$13+ million
- Experience in Multi-Unit Management
- Basic Construction knowledge
- Consulting and Design experience

Authorized to work in the US for any employer

Work Experience

Area Operations Manager - Snow & Ice management

Hunter Environmental

November 2020 to Present

- Oversaw 14 properties in the town of Norwood for ice and snow removal.
- Managed 25+ employees, at multiple locations, during storms
- Worked with other Area managers to maintain 45 properties during the winter
- Worked with clients to build site maps for each location
- Helped maintain equipment
- Tracked inventory levels

Director of Food and Beverage

View Boston - Boston, MA

May 2023 to September 2023

- Opening Team member of View Boston. A 350million observatory with a rooftop bar, a restaurant, and event space, on top of the Prudential Building
- Managed all Food & Beverage operations for the top 3 floors
- Managed over 50+ hourly staff and 7 Managers
- Provided on-the-floor presence, to keep guest satisfaction high
- Placed food and beverage orders with vendors

- Maintained a 19% liquor cost
- Provided daily maintenance to all equipment
- Built all SOPs for all staff positions
- \$5m in Restaurant sales and \$4m in Event sales (6months)

I Was discharged due to ticket sales underachieving and my position being cut out of next year's budget.

Director of Food and Beverage

Hilton - Dedham, MA

March 2023 to May 2023

- Managed all hotel food and beverage operations
- Provided daily floor presence during day and night restaurant operations
- Was MOD for all events and banquets
- Managed all event setups and breakdowns
- Had the highest corporate F&B score in 4years

I left due to corporate management instability and was offered a position elsewhere.

Executive Chef/Owner

The Hungry Goats Kitchen - Pawtucket, RI

May 2017 to January 2021

General Manager/Owner Operator/Chef

The Barn Food and Spirits - Attleboro, MA

July 2019 to July 2020

Director of Operations/General Manager

Patrons Lounge/Sunset Grill and Tap/Sunset Cantina - Allston, MA

January 2013 to January 2017

Food and Beverage Director

Holiday Inn - Mansfield, MA

September 2011 to January 2013

Assistant Manager

Barking Crab - Boston, MA

January 2008 to October 2011

General Manager/Project Manager

B&R Fournier Construction Inc - Pawtucket, RI

November 2002 to January 2008

Education

Certification in Hospitality Management

Cornell University

2013 to 2013

Bartending and Bar Management and Tips Certified

Boston Bartenders School of America

2012

Diploma in Culinary Arts

William M. Davies Vocational Tech High School - Lincoln, RI

1998

Skills

- POS
- Micros POS
- OpenTable
- Aloha POS
- Hospitality Management
- Layout Design
- Restaurant Management
- Bartending
- Event Planning
- Management
- Banquet Experience
- Menu Planning
- Labor Cost Analysis
- Kitchen Management Experience
- Sports coaching

Assessments

General manager (hospitality) — Proficient

November 2020

Solving group scheduling problems and reading and interpreting P&L statements

Full results: [Proficient](#)

Supervisory skills: Motivating & assessing employees — Proficient

December 2020

Motivating others to achieve objectives and identifying improvements or corrective actions

Full results: [Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.

Additional Information

Skills

- Works well with others and as part of a team.
- Experienced with POS systems.(Aloha, Micros, Open Table, Hot Schedules, Toast, Revel)
- Able to create, manage, and maintain a budget.
- Excellent problem solving skills.

ServSafe Manager Certified

Tip certified

OSHA 10 Hr Safety course

Crowd Manager

First Aid/ CPR