

Hugo A. Aguilar

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HIGHLIGHTS

- Experienced professional in the Food and Beverage industry, fully bi-lingual in English/Spanish, with the capabilities and credential needed to fly solo or coordinate a team in a hotel, restaurant or catering organization.
- Multi-tasking, dynamic, people-oriented and with a great attitude.

SOFTWARE SYSTEM EXPERIENCE

Micros Pos, Opera, Info Genesis, Aloha, Kronos, Future Pos, Focus Pos, Open Table, ADT

EXPERIENCE

Colombia/Panama/Spain (Hospitality Management Group) 6/2020 - Present

Task Force F&B Director (Consultant)

- Responsible for the management of all aspects of the Food & Beverage Division functions, in accordance with hotel flag standards
- Train on site management, oversee and direct the operation of the Banquet functions, Lounge, Room Service, and Restaurant facilities
- Responsible for monitoring labor costs, financial performance, staff development, scheduling, and nightly/daily service coordination
- Assist HR in interviewing, hire, and guide training; plan, assign, and direct work; appraise performance
- Work with the hotel management to consistently meet the budget in all areas of cost control with a focus on payroll and cost of sales. Including partner with Executive Chef to give final approval of all menus and pricing.

Epic Hotel/ A Kimpton Hotel, Brickell, FL

9/2017 – 3/2020

Senior F&B Manager Area 31/IRD

- Providing restaurant guests with friendly and professional service, excellent food quality, strong price value and consistency of execution in an attractive, well-maintained environment.
- Creates and develops an annual marketing plan to penetrate new sales opportunities and maximize use within existing markets. Further responsibilities include personnel development objectives and meeting the company's financial goals.

Michael Ann Russell JCC (Jewish Country Club), Miami, FL

4/2011 – 9/2017

F&B Outlets Director

- Supervised and coordinated activities of food and beverage team members to ensure that food & beverage outlets were running efficiently according to company standards.
- Managed daily operations of food and beverage outlets such as Kosher Subway, Elsie's Cafe, J's Cafe, Banquets, Main kitchen for Gala's services and outside catering.
- Assisted in the maintaining of daily, weekly and monthly budgets regarding sales, food, operating items and labor.
- Tracked sales and costs. Responsible for training and development, performance evaluations and counseling of all staff members. Tracked team member performance

Seminole Casino, Coconut Creek, FL

6/2010- 4/2011

F&B Manager

- Managed the day to day of Fresh Harvest Buffet operations
- Explanation of P&L Directly to the F&B Director
- Followed the accomplishment of all Company procedures including Safety Procedures Program
- Ensured guest satisfaction and aid the General Manager in profitability of these areas
- Recruited own staff with budgeted wage with F&B Director's approval
- Management team leader on expansion of all three new outlets
- Disciplined staff through liaison with the Human Resource Director

Too Fiesta - Cervceria Group, Inc, Miami, FL

2/2007 - 6/2010

General Manager

- Achieved and maintained all budgets, covers and P&L in the restaurant
- Achieved and maintained budget for the bar
- Kept expenditures to a minimum and maintained strict security standards to avoid damage or theft
- Kept staff turnover to a maximum of 25% keeps up high level of staff morale
- Massive advertisement campaign to make it recognized as the best local entertainment and Food place
- Standards of service and Customer Service procedures

Intercontinental Hotel & Casino, San Juan, PR

1/2006 - 2/2007

Restaurant Manager Alfredo di Roma

- Supervised table layout, welcomed guests and dealt with all complaints
- Pre-booked and budgeted for events such as parties and special functions
- Managed finance, for example staff payroll and paying suppliers
- Informed executive chef of day-to-day requests from guests; stock control
- Managed staff including organizing rotations, recruitment and training
- Acted as a MOD at the hotel management rotation

Mango's Café, San Juan, Puerto Rico

11/2002 - 12/2006

General Manager

Bennigan's, Isla Verde, Puerto Rico

7/1999 - 11/2002

In Store Training manager

EDUCATION

- ❖ BA, Business Administration / Food & Beverage, Universidad Nueva Esparta, Caracas, Venezuela
- ❖ AD, Advertising and Marketing, Instituto Universitario de Nuevas Profesionas, Caracas, Venezuela

TRAINING AND SEMINARS

- ✚ Tips (Training for Intervention Procedures), HCI FL, 2010
- ✚ Food Service Management, The National Registry of Food Safety Professionals, Miami, 2009
- ✚ Human Resources Management (GMSHRM), Miami, 2005
- ✚ Wine tasting and Enology, Cadierno Corporation, San Juan, PR
- ✚ Cocktails and Bartending, Black Label, San Juan, PR