

Christopher Jew
Curriculum Vitae
Phone: 6364597516
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I am a strong-minded individual with a keen eye for perfection. I work well in a team environment and excel as a team leader. I like to set goals and surpass them. I have worked in the hospitality industry for almost 20 years and have managed teams of up to 100 staff. I have been responsible for staff training and development, and menu and drinks production for a variety of organizations.

Education:

2006-2009	Keele University - Diploma of Higher Education in Geography and American Studies
2004-2006	Stoke on Trent Sixth Form College - A Levels

Work-Related Achievements:

2017	WSET LEVEL 2 & 3
2015, 2016, 2017	Diageo World Class Cocktail Competition - Final 50 Bartenders
2013	Living Ventures Master Bar Tender Award

Work Experience

May 2023 – Present	Manager Marble Room Steaks and Raw Bar Cleveland, Ohio
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Taking a manager role in a new city after following my wife to Cleveland for her job. Working at the number one restaurant in Cleveland. Focused on revamping their beverage program and looking after a team of 60-plus staff.

June 2021-May 2023	Head Bartender The Modern New York City, NY
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Working as part of the re-opening team within a two-Michelin star establishment post covid closure. Leading the beverage team in training and development, inventory, ordering, and scheduling. Working closely with the senior chef team to ensure the bar program matched the food to a two-star recognition.

August 2019-July 2020	Pub Manager The Hand and Trumpet Gastro Pub Chester, UK
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Working back where I began within the industry but now in charge. Looking after a team of 50 employees. In charge of wages, profit and loss, and communication with head office. Recruitment and staff progression and training. Stock management and budgets.

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June 2018-July 2019

Hospitality and Beverage Consultant

Grenada – Silversands Hotel & Spa
Birmingham, UK – Tattu Restaurant
Maldives – St. Regis Maldives Vommuli Resort
Maldives – Bandos Island Resort

Drinks development and menu creation. Led staff training and brand development. Improved bar standards.

December 2016- July 2018 **Bar Manager**, followed by promotion to **Head of Bars and Training**

Tattu Restaurant and Bar
Manchester, UK

Fine dining Chinese restaurant and bar. Created new cocktail menus. Assisted with the opening of a second Tattu site in Leeds. Stock management, staffing levels, and scheduling. Controlled wage cost and staff levels. Training and development of current staff and recruitment. Responsible for the installation and implementation of a new till system and back-of-house configuration.

May 2015-January 2016

Head of Bars

Living Ventures, (Australasia, Artisan, and Manchester House)
Manchester, UK

Led the opening of Artisan Cafe Bar. Oversaw the training and development of three separate concepts. Stock-taking and management. Profit and loss control. Menu development for different concepts and installation of each menu within each separate bar.

September 2014-May 2015 **Head Bartender**

Aiden Byrne's Manchester House - Living Ventures
Manchester, UK

Worked in the bar lounge and the restaurant. Expanded my knowledge of both food and drinks through the opportunity to work with an extensive wine cellar and an ever-changing and developing cocktail menu. Learned how to match food with drinks. Trained and developed successfully to achieve 1 Michelin star level.

May 2013-September 2014 **Head Bar Trainer**, followed by promotion to **Head Bartender**

Artisan Restaurant and Bar - Living Ventures
Manchester, UK

Restaurant and bar opening. Started out as head trainer - with the opening team being 20 strong. Duties included conducting a 2-week training for bar staff, followed by a refresher trainer to maintain a high standard within the team. Duties also included cocktail menu writing, brand relationship management, team incentivizing, and human resources management.

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August 2012-April 2013

Head Bartender

Gusto Restaurant and Bar - Living Ventures
Alderley Edge, UK

Duties Included leading a small team of bartenders and bar-backs through daily bar running and maintenance. Trained new members of staff. Managed stock takes and staffing levels.

January-July 2012

Bartender

Jamie Italian Manchester
Manchester, UK

This was my first introduction to opening a restaurant and cocktail bar. My Involvement in a team from the very beginning was a great experience. I received full restaurant, food, and coffee training.

Sept. 2007-January 2012

Casual staff member, promoted to **Bar and Cellar Manager**
The Hand and Trumpet Gastro Pub
Chester, UK

This was my first experience in the hospitality Industry. I started as a part-time worker during university and decided to turn it into a career. Duties included stock-taking and stock management cellar management, food service, drink service, and customer/client relations. I learned how to cash up a till, balance the banking and safe, and open a business.

References are available upon request.