

RYAN FOURIE



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OBJECTIVES

To obtain a position that will challenge me on a daily basis and will enhance my knowledge and skills for the development of both the organization and myself.

EDUCATION

Avondale College (Auckland, New Zealand)
Grade 12

Graduated: 2007

Pure Bar Studios (Cape Town, South Africa)

Mixology Master Course

Graduated 2008

Institute of business management (Cape Town, South Africa)

Business Management and business psychology

Graduated 2010

ACHIEVEMENTS

WSET LEVEL 3

BACARDI LEGACY FINALIST

WORLD CLASS COCKTAIL COMPETITION

EXPERIENCE

Breeze Beach Grill, B12 & SUN& ♦ Palm Jumeirah

Nakheel

Cluster General Manager

January 2020-Current

- ♦ Responsible for maximizing revenues & preparation of budget forecast
- ♦ Consistently maintaining positive flow on profit and loss statement for units generating AED30 million p/y
 - ♦ During a very challenging 2020, I guided the team to deliver a 22% growth on top line revenue and 90% growth in profit
 - ♦ Planned and executed international DJ's over New Years Eve generating AED500,000 top line revenue
 - ♦ Accountable for budget control, payroll, profit and loss, and general accounting.
 - ♦ Identified and estimated food and beverage supply requirements and placed orders with suppliers
 - ♦ Recruited and hired excellent restaurant staff based on attitude and aptitude
 - ♦ Created menus, costing and negotiated trade deals
 - ♦ Prepared and implemented standard operating procedures
- ♦ Managed staff performance in accordance with established standards and procedures
 - ♦ Ensured staff knew and adhered to established codes of practice
 - ♦ Co-ordinated bar and restaurant operations during each shift
 - ♦ Analyzed food and beverage costs and assigned menu prices
 - ♦ Totaled restaurant receipts and reconciled with sales
 - ♦ Ensured cash management procedures are completed accurately
 - ♦ Analysed budget variances and took corrective actions
 - ♦ Established and implemented financial controls
 - ♦ Planed and monitored sales and revenue
 - ♦ Organised and supervised marketing and promotional activities

White Beach ♦ Atlantis The Palm

Addmind Hospitality

Pre-Opening General Manager

October 2019 -January 2020

- ♦ Exceeded venue sales goals by 80%.
- ♦ Fully responsible for pre-opening training, manuals and creating operational procedures
- ♦ Completely set up and successfully opened a restaurant and beach club with a capacity of 6000 people
- ♦ Recruited and hired excellent restaurant staff based on attitude and aptitude
 - ♦ Created menus, costing and negotiated trade deals
 - ♦ Prepared and implemented standard operating procedures
- ♦ Managed staff performance in accordance with established standards and procedures
 - ♦ Ensured staff knew and adhered to established codes of practice
 - ♦ Analyzed food and beverage costs and assigned menu prices
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Mr. Miyagi's ♦ Media One Hotel

4-front Facilities Management

General Manager

March 2018-October 2019

- ♦ ♦ Grew profit margin rate 12% in my first month
- ♦ Consistently maintaining positive flow on profit and loss statement for a unit generating AED20 million p/y
 - ♦ Assisted in planning, design and project management of a recent \$2 million restaurant build
 - ♦ Implemented inventive marketing strategies to drive increased sales with minimal impact on budgeting
- ♦ Enhanced operational success through effective staffing, training, adherence to Forbes regulations and ensuring well-timed customer service
 - ♦ Directly managed, trained and ensured professional development of 65+ employees
- ♦ Delivered business strategy and developed systems and procedures that improved the quality and efficiency of operations
- ♦ Increased customer satisfaction from less than 50% to over 90%, by developing individual training plans for all employees.
 - ♦ Multi-unit management experience: responsible for area store operations as needed
- ♦ Identified and estimated food and beverage supply requirements and placed orders with suppliers
 - ♦ Reduced food costs 5%, Liquor costs 6%, labor costs 4%
 - ♦ Analysed budget variances and took corrective actions
 - ♦ Established and implemented financial controls
 - ♦ Organised and supervised marketing and promotional activities
- ♦ Identified and estimated food and beverage supply requirements and placed orders with supplier

Azure Beach & Riviera Beach Grill ♦ Rixos Premium

Sunset Hospitality

Beverage manager, promoted to Operations Manager

April 2016-March 2018

- ♦ Pre-opening team
 - ♦ Created menus, costing and negotiated trade deals
 - ♦ Trained staff on SOP's
 - ♦ In charge of 4 bars, 2 restaurants and a team of 95 people
- ♦ Created a unique and fast-selling cocktail and wine list which paired perfectly with the restaurant's cuisine.
 - ♦ Created a complete beverage list based on location, clientele and target market.
 - ♦ Set operating goals and objectives
 - ♦ Prepared and implemented standard operating procedures
- ♦ Managed staff performance in accordance with established standards and procedures
 - ♦ Co-ordinated bar and restaurant operations during each shift
 - ♦ Analyzed food and beverage costs and assigned menu prices
 - ♦ Totaled restaurant receipts and reconciled with sales
 - ♦ Ensured cash management procedures are completed accurately
 - ♦ Set and monitored budgets
 - ♦ Analysed budget variances and took corrective actions
 - ♦ Established and implemented financial controls
 - ♦ Planned and monitored sales and revenue