

JERED HUBBINS

AN EXPERIENCED, ACCOMPLISHED FOOD AND BEVERAGE PROFESSIONAL AND LEADER

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EXECUTIVE SUMMARY

An experienced, driven, and accomplished food and beverage professional, with a wealth of experience while working for leading, high-profile companies.

SUMMARY OF QUALIFICATIONS

- More than twenty-five years of top experience, holding positions of increasing scope and responsibility.
- Strong background in many areas including food and beverage program management, profit and loss, team building, staff training and development, recruitment, food and labor costing, vendor management, inventory management, staff performance management, and customer relations.
- Hard-working and driven, while highly-experienced in all aspects of food and beverage industry work, and is thoroughly familiar with industry practices, standards, and protocols.
- Has worked at many major, leading establishments and properties, and is proven in managing food and beverage operations which meet the highest expectations.
- Adept in the recruitment, training, supervision, and mentoring of all levels of personnel, and in seeing all individual to their maximum performance potential.

PROFESSIONAL EXPERIENCE

PACIFIC PALMS RESORT, Los Angeles, California

Director of Food & Beverage (2018-Present)

A Four-Diamond, 36-hole golf resort and conference center. Directly responsible for managing day to day food and beverage operations, profit and loss, staff training and development, food and labor costing, vendor sourcing and negotiation, cost control, engineering department coordination, overseeing preventative maintenance activities, staff performance evaluation, and handling a wide variety of special projects. Resort encompasses 292 rooms with more than 45,000 square-feet of meeting space, two restaurants, golf concessions, and catering and banquet facilities with more than 200 employees.

Selected Accomplishments:

- Has managed a large-scale food and beverage operation which has consistently met all companywide goals.
- Drives cost of sale and labor cost improvements, resulting in a savings of hundreds of thousands of dollars.
- Oversees engineering department, managing 14 associates and Chief Engineer.

HYATT REGENCY CENTURY PLAZA, Los Angeles, California

Director of Food & Beverage (2014-2016)

Responsible for managing day to day food and beverage operations, staff training and development, menu development, staff performance evaluation, and other managerial functions. Property encompassed six outlets and a high-profile banquet operation, which generated more than \$32 million in revenue.

Selected Accomplishments:

- Reorganized F&B Division, which drove better outcomes in associate, guests, and ownership.
- During tenure, guest satisfaction scores went up 15 points, with Gallup scores up 5%.

- F&B flow was more than 70% to budget in 2015, within honors including Department of the Year, Manager of the Year, and Associate of the Year.
- Rewrote menus for all outlets, which better reflected location and area clientele.

MANCHESTER GRAND HYATT, San Diego, California
Corporate Food & Beverage - Special Projects (2012-2014)

During this period, handled various companywide special projects, serving as Acting F&B Director at various properties, as well as serving on opening and re-opening teams.

Selected Accomplishments:

- Worked at the Park Hyatt Aviara, Hyatt Regency New Orleans, Hyatt Regency Minneapolis, Hyatt Regency Savannah, Hyatt Regency Jacksonville, Andaz Maui, Hyatt Time Square, Hyatt Regency San Francisco Airport, Grand Hyatt Baha Mar, and Park Hyatt New York.

Assistant Director of Food & Beverage (2011-2014)

Responsible for food and beverage management, profit and loss, staff training and development, revenue management, budgeting, forecasting, food and labor costing, and guest relations. Operation included 22 managers, 25 supervisors, and more than 450 associates.

Selected Accomplishments:

- Food and beverage operation encompassed 10 outlets, totaling more than \$65 million annual F&B revenue.
- San Diego Grand F&B Division achieved first place for highest financial performance rating for cost control percentages and profit margin within Hyatt NA in 2011 and 2012.

Banquet Director (2008-2011)

Responsible for managing day to day banquet department operations, staff training and supervision, establishing staffing needs, staff performance evaluation, guest relations, and other management-level functions. Led a banquet department with \$45 million in annual revenue, and covered 160,000 square-feet of meeting space.

Selected Accomplishments:

- Significantly improved Meeting Planner and Employee satisfaction matrixes, while lowering labor cost.
- Oversaw 11 managers and supervisors in an operation encompassing more than 165 personnel.

Additional Experience:

- Director of Operations/V.P., Spencer's Restaurant By Catering by Spencer's, Palm Springs, CA (2007-2008)
- Director of Operations, Levy Restaurants at Morongo Casino Resort & Spa, Cabazon, CA (2006)
- Director of Restaurants, Ritz-Carlton Huntington Hotel, Pasadena, CA (2003-2006)
- General Manager, Arroyo Chop House, Pasadena, CA (1997-2003)
- Bar & Lobby Lounge Manager, Ritz-Carlton Huntington Hotel, Pasadena, CA (1994-1997)
- General Manager, Bistro 45, Pasadena, CA (1990-1994)

EDUCATION

- Bachelor of Arts Degree, University of Wisconsin, Madison, Wisconsin

LANGUAGE PROFICIENCY

- Speaks English and Spanish

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