



Chris Kitson

Food & Beverage Professional | Personal License Holder.

CONTACT

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WHY WE SHOULD WORK TOGETHER

I am a natural leader focused on brining success.

I possess the right attitude to learn new methods.

I can work independently or as part of a collective.

I have a professional, polite and friendly nature.

I thrive on meeting deadlines and targets.

INTERESTS

Cooking and gastronomy

Real ale, wines & spirits

Mixology

Films and literature

Music

Ancient history

Altrincham FC

SHORT STATEMENT

I am a highly focused and dedicated food and beverage professional with many year's experience in the Hospitality industry. My ambition and thirst for knowledge drives me forward as I constantly seek to develop my professional skills and grow alongside the business.

I thrive on the challenge of achieving high customer satisfaction and delivering exceptional standards. Furthermore, I possess the ability to lead from the front when required as well as being able to motivate and drive others forward.

Ultimately, I have a proven track record in managing and building customer and professional relationships to ensure stable business growth and an outstanding reputation.

WORK

W

Assistant Manager & Relief Manager

JW Lees Brewery, Manchester.

Responsibilities Include:

Working in co-operation with the General Manager to manage the business effectively and efficiently.

People management including assisting with recruitment, training, development and skill coaching, in addition to rota planning and performance management.

Working with the General Manager to successfully manage the P&L and other financial reporting. Cost control; including ensuring the team correctly manage stock and wastage and monitoring all other outgoings including wage budgeting.

Ensuring delivery of company standards to deliver a consistently high level of service and quality.

Helping promote and market the business using effective marketing strategies to increase revenue streams.

Devise and implement effective sales planning activity and ensure robust controls are in place to ensure the business is profitable and achieves year on year growth.

Sales & Design Consultant

Bathstore, Sale, Cheshire.

June 2006 – February 2013 (6 years 8 months)

Guiding customers through selection process and service journey from start to finish of their project. Project management through communication with clients and contractors. Maximising profitable sales opportunities and up-selling.

PROFESSIONAL QUALIFICATIONS

BIAB Level 2 Award for Personal Licence Holders (APLH) (2013)

Level 3 Award in Supervising Food Safety in Catering (Merit) (2014)

FIND ME HERE

 @cik_mixology

 linkedin.com/in/chriskitson

 cik_mixology

MEMBERSHIP



Assistant Manager & Resident Mixologist

Bar Y2K Grill, Bury, Lancashire.
October 2005 – June 2006 (9 months)

Creation and introduction of new cocktail menu, inclusive of training materials and profit projections.
Stock management and P&L accountability.
Day to day running of the business.

Cocktail Bartender, Trainee Manager

Automatic Lounge, Bury, Lancashire.
April 2005 – September 2005 (6 months)

Cocktail Bartender, Cellar Man & Marketing Assistant

Chicago Rock Cafe, Bury, Lancashire.
February 2004 – March 2005 (1 year 1 month)

EDUCATION

NVQ Level3 in Hospitality Supervision and Leadership (2014)
NVQ Level3 in Retail Management (2012).
NVQ Level3 in Customer Service (2011).
NVQ Level2 in Retail (2010).

ADDITIONAL CERTIFICATES *Gained through CPL Training

Food Safety Level 2 | Health & Safety Level 2 | Cask Marque Cellar Management | Cask Marque Bar Excellence | Manual Handling | Drugs Awareness | Disability Awareness | Conflict Management | Age Verification | Fire Awareness | Recruiting The Best | Food & Wine Appreciation Course | Award in Underage Sales Prevention.

References available upon request