

Christopher Sullivan

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EDUCATION

University of South Carolina, College of HRSM – Columbia, SC
Bachelor of Science - HRSM
Major: Hospitality Management

December 2021
GPA: 3.14/4.00

- Notable Courses to date: HRTM 260 – Hotel Management, HRTM 421 – Financial Management Strategies, HRTM 370 – Restaurant food production management, HRTM 285 – Club Management, and HRTM 388 – Resort development and management.

ACTIVITIES

Restaurant and Lodging Association – University of South Carolina
Active Member

Present

- Participating in panels and forums with professionals from local, external hotels, and restaurants furthering my knowledge about the hospitality industry.
- Attending virtual and in-person tours of various restaurants and hotels around the region.
- Discussing and analyzing various issues that are affecting the hospitality industry, specifically, how COVID-19 has changed business and marketing strategies for hospitality related businesses.

EXPERIENCE

Wild Wing Cafe – Columbia, SC
Bartender

May 2018 – August 2021

- Providing customers with a fun and interactive dining experience while simultaneously preparing mixed beverages, beer, and wine for guests throughout the restaurant.
- Standing as an extension of the management team as needed throughout the shift by dealing with inventory counts, customer service, and quality control of food and beverage.

Hourly Manager / Assistant Kitchen Manager

- Ensuring customer satisfaction for every table that is seated in the restaurant by answering questions about products and receiving feedback on the customer experience.
- Maintaining and controlling an enjoyable work environment for more than seventy staff that are employed at the restaurant.

Interim General Manager

- Purchasing supplies and product from distributors such as Sysco, KW Beverage, Bev South, and RNDC while maintaining inventory by diagnosing inventory count variances through Compeat Advantage.
- Hiring qualified team members and making sure all employees are entered into payroll accordingly.
- Creating schedules for all team members in the restaurant to ensure positive employee and guest experiences.

SKILLS AND AWARDS

- Successfully maintained LIFE Scholarship and awarded Business Administration and Solomon-Blatt Scholarship.
- Proficient in technological software and applications, such as, Microsoft, ALOHA, Schedule Fly, and Hot schedules.
- Continual development of knowledge by taking culinary classes and becoming ServSafe certified for Management and Alcohol.
- Conversational in Spanish.