

Tobias Barr
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EXPERIENCE

La Boulange Bakery Cafe, San Francisco, CA 7/15/2007 – 10/15/2010

District Manager

- Monitored daily operations of 7 stores in the bay area
- Helped set up companywide systems to improve efficiency, profit, and customer service
- Worked with managers to implement systems on the store level
- Improved net incomes by pinpointing areas of concern through P&L analysis
- Trained managers in hiring high-caliber team members, employee training, labor and COGS control, upholding high standards of customer service, and meeting weekly and monthly administrative requirements
- Contributed to menu and product development, trained cooks with specials roll-outs, and quality control of all menu items
- Successfully managed a single location before shifting positions to District Manager
- Continuously held highest service standards on a companywide and personal level

New England Culinary Institute, Essex, VT 9/1/2006 – 6/1/2007

Event Coordinator

- Managed up to 20 employees while ensuring smooth and successful catered events for up to 400 guests
- Trained all new banquet employees in accordance with 4 Diamond Resort standards.
- Ensured proper handling of all banquets and events including: weddings, corporate functions, wine tastings etc.
- Handled cash, making change and balancing the till at end of shifts
- Setup and broke down the bar
- Trained and worked with culinary and management students as part of their “hands on” education

The Bus Stop, Seattle, WA

6/2004 – 7/2006

Bartender

- Setup, maintained, and broke down entire bar and facility
- Provided specialty drinks in fast-paced environment
- Ordered supplies including: beer, wine, alcohol, mixers, and all other necessities required to operate a bar
- Ensured guests had a pleasurable experience at the bar

Elliot Bay Café, Seattle, WA

3/2001 – 3/2004

Barista, Baker

- Prepared espresso drinks and pastry orders in a fast-paced work environment
- Baked pastries from scratch including: scones, muffins, quick breads, brownies, and more

SKILLS

- FSP certified Food Safety Manager
- Micros POS system
- Aloha POS system
- Hot Schedules
- Knowledge of both Mac and PC
- Equipment Maintenance
- Meeting and Special Event Planning