

# CONTACT

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## EXPERTISE

- Restaurant Management
- Menu Creation
- Bartender
- Trainer
- Consulting

## SOME EXTRAS

- Food Handler Certificate
- Bilingual: English and Spanish
- Social Media
- Graphic Design
- Office
- Inventory

# JOSUE VAZQUEZ CRUZ

F&B Profesional

An intense background in the restaurant industry of 24 years has made me a great team player, a DECISION MAKER and most of all comfortable under pressure. In the industry, I started as a dishwasher and worked my way up as a general manager in different restaurants.

# WORK EXPERIENCE

#### **BAR INSTRUCTOR**

2024 - Present

Escuela Hotelera de San Juan, San Juan, PR

• Help prepare students for successful careers in the hospitality industry.

# RECRUITER AND BANQUET 2011 - Present SUPERVISOR

Teamworx, San Juan and Rio Grande, PR

- As an Account Coordinator I hire, train, schedule and maintain great relationships with clients.
- As a Banquet Supervisor, My main responsibility is to supervise staff for all banquet events as well as maintain daily communications with clients to better execute events, execute BEOs, planning, and organization of events.
- Other positions I have held in this company are Restaurant Supervisor and Bar Manager

## GENERAL MANAGER

Cuzco Peruvian Restaurant, Guaynabo, PR

- Overseeing the entire operation. Staff hiring, training, and scheduling.
- Wine and food menu design.
- Supervision of Managers and employees. Inventory, Purchasing and receiving.

### F&B MANAGER

Michaels Bistro, San Juan, PR

2009 - 2011

2018 - 2019

- My main area of supervision was the bar and all events that happened in it.
- I was in charge of supervising the FOH and bar employees.
- The creation of new drink menus and wine lists was part of my responsibilities.
- Ordering and receiving, and inventory.

#### Lead Bartender

2005 - 2008

Platos Restaurant, Isla Verde, PR

• As the Lead Bartender I would do inventory, make the order note, train new staff and service the bar area.

### Bar Manager

2004 - 2005

Marisol - New Orleans, LA

• Part of my daily responsibilities were liquor ordering, bar menu, staff schedule, inventory, training, dining room supervision, among other responsibilities.