

Curriculum Vitae

Name **Cormac Michael Grogan**
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Profile

I have been fortunate to have worked for over 10 years in hospitality and catering. Both my experience and enjoyment of this industry stems from the diverse range of businesses I feel privileged to have worked for. This has encouraged me to always strive to better myself and improve on the quality of service I provide.

Career Aspiration

To join an iconic establishment with a reputation for quality across all facets of the business. To add my creativity and drive to a team of staff which share common goals. My long term goal is to have an in depth knowledge of wines and spirits that will allow me to achieve a Master of Wine accreditation.

Work Experience

April 2017-Present

General Manager-Cellar Door, Widemarsh St, Hereford

Fine Dining restaurant in the heart of Hereford. Focus on high end service and local seasonal produce

Duties

- Day to day operation of the business
- Marketing and social media
- Cash up
- Menu design
- Staff training

April 2013-Jan 2017

Manager-Green 19 Restaurant, Camden Street, Dublin 2

Experience

Management of one of Dublin's busiest and best loved restaurants. A high volume establishment with seating for 50 and an average daily footfall of 250 covers across a busy lunch and evening service.

Duties

- Management of both FOH and Bar operations
- Liaising with the head chef on menu development 2-3 times per year
- Creation of signature cocktail & drinks menus
- Liaising with wine suppliers to create exciting seasonal wine lists
- Stock control and costings for both FOH and Kitchen
- Staff Training and maintenance of restaurant cleanliness
- Rostering, payroll and daily cash flow
- Management of the restaurants online presence including social media
- Reservations
- Management of all POS systems including updates and formatting

August 2011-March 2013

Front of House supervisor- The Shore Hotel, Kirkwall, Scotland

Experience

Management of a 50 plus cover restaurant/lounge and thriving public gastro bar on the popular tourist destination of Orkney. Leading and supporting a 30 strong team in the running of a successful hotel.

Duties

- Daily management of the businesses accounts including cash up, banking and invoicing.
- Preparation of staff rotas and work schedules.
- Compiling staff hours worked and signing off on holiday requests.
- Monthly stock takes and stock control.
- Working with the head chef in the preparation of menus.
- Staff training.
- Represent the business in quarterly meetings with other licensed premises.
- Managing hotel bookings and enquiries.
- Maintenance of HACCP procedures
- Dealing with suppliers and representatives from food and beverage companies
- Cellar management and training
- Dealing with customer complaints and enquiries
- Management of large events and bookings

January 2011-August 2011

Front of House supervisor - CafeLolz@21, Kirkwall, Scotland

Experience

Responsible for overseeing staff members and the daily running of a busy high street business.

Duties

- Supervising the preparation of food and beverages for customers
- Dealing with customer complaints and grievances
- Stock control and stock taking
- Daily cash up
- Preparation of a weekly rota for cleaning and duties required of staff

2006-2010 (Part Time)

Food Service Assistant - Sodexo Catering Ltd, Clonmel, Ireland

Experience

I worked for Sodexo at one of their multi-national Medical Device customer sites and gained experience of customer service in a fast and pressurised environment. Delivering the best possible service was the minimum requirement of all employees. In the summer of 2009, I was promoted to Operations Supervisor for a period of 2 weeks as part of holiday cover where I learned how to manage staff and deliver the best from the business and its employees.

Key competencies and skills

- Self-motivated Sommelier in training with WSET Level 3 qualification in Wines and Spirits Trained Barista
- Mixologist with signature cocktails personally designed for companies including Teeling Whiskey, Daffy's Gin, Dublin City Gin & Dingle Distilleries
- Proficient Host with excellent customer service
- I enjoy target driven environments

Education

2010-2011	MSc in Shallow Geophysics University of the Highlands and Islands, Scotland
2006-2009	BA (Hons) in Archaeology and Geography University College Cork, Ireland.

2003-2006

Leaving Certificate

Patrician Presentation Secondary School, Fethard, Co.
Tipperary, Ireland

415 points earned

References

Mr Colin Dickson

Co-Owner

Green 19 Restaurant

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Mrs Karen Crichton

The Shore Hotel

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