

Peter A. Weimer

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Effective, committed leader with over 25 years experience in the food service industry. Reliable and easy to work with. Strong knowledge of all kitchen positions and responsibilities. Proven track record of successfully controlling inventory and labor costs, and developing and retaining cohesive work teams.

PROFESSIONAL EXPERIENCE

Proprietor - Ted's Montana Grill, Colorado and Georgia 2007 - 2010

- Responsibility of back/front house restaurant operations, and maintenance of facility and equipment.
- Reported directly to Atlanta-based corporate office.
- Responsible for the development of the management team.
- Maintained efficient inventory of food, beverage, and small wares.
- Controlled P&L, strictly adhered to budgets, and reviewed financial analysis and forecasting.
- Improved guest satisfaction and retention.
- Maintained Cost of Goods Sold and Quality of Standards.
- Scheduled and led quarterly staff meetings.
- Encouraged an open and effective line of communication between management and staff.
- Marketed new business relationships through aggressive community engagement efforts.

General Manager - Restaurants of America, Colorado 2004 - 2007

- Assisted with management and staff development, scheduling and training, back/front house restaurant operations, and maintenance of facility and equipment.
- Maintained efficient inventory of food, beverage and small wares, and Cost of Goods Sold.
- Assisted with P&L, setting budgets, financial analysis and forecasting.
- Responsible for daily cash/ticket reconciliation.
- Consistently operated within or under budget.

Kitchen Manager - Park Centre Lounge, Westminster, CO. 2000-2003

- Established and maintained consistent high standards for quality assurance, sanitation and food rotation.
- Assisted with staff development, scheduling and training.
- Maintained efficient inventory of food, beverage and small wares.
- Created recipes and menus for special events.
- Responsible for daily cash/ticket reconciliation.
- Consistently operated within or under budget.

Kitchen Manager - Outback Steakhouse, Thornton, CO. 1999-2000

- Reduced and maintained lower labor and food costs.
- Responsible for staff development, scheduling, training and evaluation of kitchen staff.
- Established and developed vendor relationships for food, beverage and small wares.
- Established and maintained consistent high standards for quality assurance, sanitation and food rotation.
- Consistently operated within or under budget set by corporate office.

Executive Sous Chef - The Ranch Country Club, Westminster, CO. 1997-1999

- Established procedures for quality assurance, food rotation and sanitation.
- Developed, coordinated and executed special event menus.
- Established vendor relationships for small wares and food.
- Responsible for recipe and menu development and execution.
- Responsible for developing and following food and labor operating budgets.
- Assisted with staff development, scheduling, training and evaluations.

EDUCATION

Georgia State University, Atlanta, GA 1990 - 1991

Murray State University, Murray, KY 1988 - 1989