

CHARLES A. TRENT
RESTAURANT MANAGER

335 Stratford Parkway
Murray Hill, NJ 07004
(201) 234-5678

OBJECTIVE To manage large, quality food restaurant or large restaurant in hotel.

SUMMARY OF MAIN QUALIFICATIONS: RESTAURANTEUR, thoroughly trained in all phases of top-flight restaurant operation, with thirty years' experience as manager, chef, wine steward, and restaurant owner. Working knowledge of French, German, Spanish, and Italian.

EXPERIENCE
1990-present **MANAGER, DUKE OF WELLINGTON TAVERN, Wellington, New Jersey. Annual Sales: \$2,000,000. Personnel: 85.**

Engaged to re-establish the reputation of this famous restaurant, dating back to 1825. Worked with architect on the remodeling of the old buildings; prepared layout for kitchen, dining room, and dining porches. Hired chef and assistant chef and retrained staff. Redesigned menu, replacing a wide, uneconomical variety of undistinguished offerings with a restricted selection of high-quality foods. Expanded the beverage department and installed an excellent wine cellar.

Have complete charge of all operations including purchases, collection of cash, menus, and personnel since opening. Desire change because restaurant is being purchased by a national chain with centralized management and standardized procedures.

1980-1990 **MANAGER, OLD VIENNA RESTAURANT, Floral Park, Long Island Annual sales: \$800,000. Personnel: 65.**

Hired as chef in 1980, but promoted to assistant manager and wine steward the next year and to manager in 1982. At the request of the owner, I continued to supervise all food preparation and helped maintain a reputation for quality cuisine that I had established as chef. Despite time spent supervising the kitchen and food service, I had full charge of all purchases, personnel, and cash intake. Left to work at

Duke of Wellington because I wanted more independence.