

Lawrence Acunto

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Overview: A seasoned management professional with a proven and verifiable track record for **improving bottom line profits** through hands-on fiscal experience both in revenue enhancements and expense reduction in service environments. Well developed in achieving challenging profit objectives, both in strong and recessionary economies. A hard-working, ambitious leader and motivator of co-workers, recognized as a manager who leads by example, and who can deliver results competently and ethically.

Employment

- 2015 to Present Rochester Athletic Club Lead Chef Rochester, MN**
Ø Caring for our members is our number one priority . For them, perspective members and staff I am a seasoned chef, opener/closer and developer of new menu items, in concept, feasibility and production in timely manor. Priorities daily are healthier options, food allergies, ticket times and sanitation. Morning set up, food prep for kitchen, grab and go area, frontline as well as back line and receiving shipments for food facilities as well as the rest of the RAC. All around leader of staff, facilitator of organization, training, ordering from multiple purveyors and inventory control. Participant, creator and coordinator of multiple events, on and off site catering at anytime. Efficient motivator, attention to detail, organized and accountable.
- 2012 to 2014 NYS Office Of General Services Office Assistant Hauppauge, NY**
Ø Duties include reception, clerical processing, phone operations, record maintenance, record tracking and security control of meeting and conference rooms. Worked directly for Building Super Intendent of New York State Office of Real Property Management Warren Young.
- 2005 to 2012 “A” Catering Service Managing Partner Ft. Lauderdale, FL**
Ø Started a quaint catering service for minor social events. Includes; client co-ordination, planning, purchasing, decorating, food service and clean up. Sit down dinners for two, to office parties, breakfast/lunch-ins, bartending, pool parties, holiday events, to a wedding for 175. All duties from creating a client base, contracts and to staffing.
- 2003 - 2005 CA1 Services Level II Manager of Franchise Facilities Ft. Lauderdale, FL**
Ø Management of daily operations, staffing, training, supplies, inventory, and reconciliation of profit and loss to maintain corporate guidelines for Ft. Lauderdale International Airport terminal which grossed over 200K in weekly sales. Held accountable for relationships between corporations and franchise owners to uphold individual rules and regulations set forth by eleven different franchise corporate guided facilities. Approx 200 employees at a time.
- 1994 to 2002 Brinker INT Corporation Chili’s Restaurant 1st Assistant Manager South Florida Area**
Ø Responsible for daily operations, including creating weekly, monthly and quarterly budgets for unit with sales of over 85K weekly. Managed staffing, training, scheduling, payroll, disciplinary action, reconciled in house monies, ,maintenance, inventory control and vendor relations with preferred supplier contracts. Opening two new locations. Started as line cook in college. Promoted thru the ranks to store openings and into management training program.

Accomplishments: Consistently exceeded monthly standards and financial projects. Attained success through heavy market development, and going the extra mile to achieve peak performance levels. Have increased weekly sales from \$65,000 to \$80,000 weekly. First position held was line cook in culinary school, advanced into the Management Training Program, and up to First Assistant.

Education & Other Skills/Training:

- 1995 Johnson & Wales University
AS Culinary Arts Graduated Magna Cum Laude
1995 Externship at Fontainebleau Hilton-Five star hotel in Miami Beach