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Professional Experience:

Big City Burrito - Fort Collins, Co Manager - February 2008 to January 2013 - As the Manager of Big City Burrito my primary responsibility was to oversee the smooth operation of the store on a daily bases. This included all ordering of food and beverage for the store, working close with food and beverage reps., hiring, training, scheduling, disciplinary actions and building maintenance. During my 5 years at Big City Burrito I was able to accomplish all of my Food and Beverage revenue goals each year and received best burrito in Fort Collins by Colorado State University and Scene Magazine each year.

Indian Wells Country Club - Indian Wells, CA

Service Director - January 2000 to October 2003 -As a personal request by the Operations Manager and General Manager I was brought back to Indian Wells to oversee the food and beverage department and its operations. As the Service Director of Indian Wells Country Club, my principal duties included interfacing with the Executive Chef and the Operations Manager on financial forecast and all upcoming events (Bob Hope Classic). Direct responsibilities included hiring, scheduling, awarding and supervising a staff of 45 hourly employees and 4 floor captains. During my 3 years at the club my department was awarded Gold Circle of Excellence 1999, 2000 and 2002, and the Silver Award of Excellence in 2001.

Desert Falls Country Club - Palm Desert, CA.

Dining room supervisor - January 1996 to January 2000 - Originally hired as the grill supervisor I was promoted to Dining Room Supervisor in October of 1996. Responsibilities included direct supervision and scheduling for all dining rooms, banquets and grill service staff, as a certified Star Service Trainer all training of service personal were my responsibility. All purchases and inventories for the bar and dining room were my responsibility. These items included liquor, beer, wine, china, glass, silver, and linen. I was involved with menu planning coordinating private parties and on site promotions. Being directly involved with the Chef, Food and Beverage Manager, Private Party Director and members, we were able to exceed annual food and beverages revenues of \$700,000.00. I was promoted in 1998 to Food and Beverage Director of Desert Fall Country Club. Thus, I was promoted to Food and Beverage Director of Indian Wells Country Club.

Indian Wells Country Club - Indian Wells, CA.

Server/Grill Room Captain - September 1995 to January 1996 - My primary responsibilities were working directly with the Operations Manager on inventory control, purchasing, scheduling, supervision of grill service and bartenders and execution and breakdown of all dining room and banquet functions. Indian Wells as well as Desert Falls Country Club are affiliates of Club Corporation of America. Both Clubs are premier properties in the Palm Springs area. Indian Wells Country Club is the true home of the Bob Hope Desert Classic Golf Tournament.

Fox Acres Country Club - Red Feather Lakes, CO.

Dining Room Captain - May 1993 to September 1995 (2 seasons) - Fox Acres Country Club a seasonal high profile country club facilitated and managed by Club Corporation of America was where I began my country club career in the food and beverage industry. As a dinning captain I supervised and trained the service staff consisting of 20 employees. This required working directly with the Service Manager on inventory, purchasing, and scheduling employees, and upcoming events as well as the food and beverage operations. Responsibilities were not limited to the execution and breakdown of banquet and dining room functions/events. Their gourmet

and specialty menus as well as their extensive wine list, I attribute to the enhancement of my food and wine knowledge. This club was the host to most formal and high profile functions.