
FandB Cost Controller Resume

Job Objective

Qualified F&B Cost Controller seeking situation that allows me to use my knowledge to gain business for the company and to bring about positive change.

Highlights of Qualifications:

- Remarkable experience in direct cost controlling in food and beverage industry
 - Proficient with hospitality related software, cost savings initiatives and control measures
 - Deep knowledge of F&B consumables items
 - Ability to check and balance all food and beverage income as per restaurant leases
 - Ability to analyze and reconcile all general ledger accounts and bank statements
 - Ability to identify opportunities to adjust prices, portions, menus
 - Ability to monitor and record numbers of menu items consumed
 - Ability to apply costing and produce menu potential reports
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Professional Experience:

F&B Cost Controller
F&B Cost Controller, New York, NY
August 2005 – Present

- Analyzed menu, computed recipe costs and formulated F&B budget.
- Outlined cost control in F&B services.
- Managed reconciliation of sales analysis and material.
- Executed physical stock take and outlined report.

F&B Cost Controller
Boca Raton Resort & Club, New York, NY
May 2000 – July 2005

- Supervised food & beverage for restaurants.
 - Maintained the Microsoft material control system, MC and POS systems.
 - Managed invoices and finance on daily basis.
 - Coordinated with group IT division and aided restaurant people.
 - Outlined variance analysis for food & beverage and updated system.
 - Corresponded with restaurant management and finance.
 - Handled records and updated selling prices.
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Education:

Bachelor's Degree in Hotel Management
Rogers State University, Claremore, OK

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