

# Eria Ensell

Caterer

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## EDUCATION

### Diploma in Culinary Arts at New Hampshire Culinary Institute, Manchester, NH

Sep 2017 - May 2022

Relevant Coursework: Culinary Techniques, Baking and Pastry, International Cuisine, Food Safety and Sanitation, Nutrition, Menu Planning, Food and Beverage Management, Catering, and Culinary Business Operations.

## LINKS

[linkedin.com/in/eriaensell](https://www.linkedin.com/in/eriaensell)

## SKILLS

Menu planning

Food presentation

Budget management

Time management

Staff supervision

Customer service

Sanitation protocols

## LANGUAGES

English

Japanese

## HOBBIES

Creating unique recipes

## PROFILE

Dedicated Caterer with 1 year of experience providing exceptional catering services for various events. Highly skilled in menu planning, food preparation, and presentation, while adhering to strict hygiene and quality standards. Demonstrated ability to work under pressure, ensuring timely and efficient delivery of services. Committed to creating memorable experiences for clients through personalized service and attention to detail.

## EMPLOYMENT HISTORY

### ● Catering Manager at Celebrations Catering, NH

Mar 2023 - Present

- Successfully managed over 300 events annually, ensuring seamless execution and high levels of client satisfaction.
- Increased company revenue by 25% within one year by implementing targeted marketing strategies and expanding service offerings to attract a broader range of clientele.
- Streamlined catering operations by introducing new software for event planning, resulting in a 15% reduction in administrative hours and improved team communication.
- Established partnerships with local vendors, securing preferred pricing and increasing overall profit margins by 10%.

### ● Assistant Catering Manager at , NH

Sep 2022 - Jan 2023

- Successfully managed and executed over 150 catering events in a year, resulting in a 20% increase in annual revenue for the company.
- Streamlined the catering process, reducing setup and breakdown times by 30%, leading to increased efficiency and client satisfaction.
- Implemented a new marketing strategy targeting local businesses, which led to a 25% increase in corporate event bookings and strengthened relationships within the community.

## CERTIFICATES

### ServSafe Food Handler Certification

Sep 2021

### Certified Professional in Catering and Events (CPCE)

May 2020

## MEMBERSHIPS

International Caterers Association (ICA)

National Association for Catering and Events (NACE)