ROMAN **MONTELEONE**

6251 Soaring Drive, Colorado Springs, CO 80918
(719) 375-4644 · Roman.Monteleone@Gmail.com
LinkedIn: Roman Monteleone

Highly motivated Hospitality & Event Management student at Colorado State University with nearly a decade of diverse industry experience, including three dedicated years of progressive experience at CSU's Catering & Central Production Kitchen, highlighted by a promotion to Catering & Hiring Student Manager. Proven leader and mentor with nuanced operational expertise, strategic problem-solving skills, and a commitment to fostering positive team environments.

JOB EXPERIENCE

OCTOBER 2023 – PRESENT

CATERING & HIRING STUDENT MANAGER, COLORADO STATE UNIVERSITY CATERING & CENTRAL PRODUCTION KITCHEN

- Hired, trained, managed 80-100 team members/supervisors/managers, enhancing performance and making adaptive logistical decisions to guarantee seamless service.
- Oversaw all operations and directed banquet operations to cater up to 9,000 guests while ensuring 24/7 operational readiness and coverage.
- Collaborated with leadership to execute large-scale production orders for campus-wide dining and retail outlet management.

SEPTEMBER 2021 – JANUARY 2023

SHIFT LEADER, AUNTIE ANNE'S

- Managed all aspects of day-to-day operations at Auntie Anne's including food and beverage production, inventory controls, POS systems, opening/closing the store, and staff training.
- Assumed full management responsibilities of day-to-day operations during a 4-month leadership vacancy. While acting manager, I took the store from second-to-last in the nation in sales to the fourth-best in the nation in 2 months while managing labor/schedules, ordering, and training replacements.

EDUCATION

AUGUST 2023 – DECEMBER 2026

B.S. HOSPITALITY & EVENT MANAGEMENT, COLORADO STATE UNIVERSITY – FORT COLLINS

- Currently enrolled at Colorado State University as an undergraduate student. Majoring in Hospitality & Event Management with a double minor in Nutrition and Business.
- I have made the dean's list six times and the National Residence Hall Honorary Academic Excellence twice.
- I held leadership roles with three different clubs and participated in the Hyatt Immersion Program and Marriot Vacations Worldwide.

SKILLS

- Exceptional and Reliable Work Ethic
- Attentive Operational Detail & Logistics Management
- Effective Verbal Command & Direction
- Superior Team Communicator & Active Listener
- Strong Client Rapport & Management
- Logistical Flexibility and Problem-Solving
- Exceptional Quantitative Operational Analysis
- High-Volume Stress Management
- Comfortable in kitchens and professional settings
- Physical Resilience, Strength, and Stamina

ACTIVITIES

- Secretary & Treasurer | Hospitality & Event Management Club, CSU
- Executive Board Member | Exploratory Leadership Council, CSU
- Volunteer Event Planner & Member | Chi Alpha Christian Ministry, CSU
- Passionate home cook that likes to cook for fun and for other people.
- I am a very active and outdoorsy person where I play a lot of sports and hang out with friends.

CERTIFICATIONS & TRAINING

- ServSafe Food Protection Manager | ServSafe Certified Alcohol, Business, and Food Protection Services
- ServSafe Alcohol | ServSafe Certified Alcohol, Business, and Food Protection Services
- Food Handler | Colorado Department of Public Health and Environment
- TIPS On-Premises Alcohol Server Training | 360Training
- Commercial Motor Vehicles License | Colorado Department of Transportation
- Professionalism 101 | Pikes Peak Business & Education Alliance
- Lifeguarding (including Deep Water) with CPR/AED/First Aid | American Red Cross
- Leave No Trace | Leave No Trace Center for Outdoor Ethics
- Hyatt Immersion Program | Hyatt Hotels Corporation

*References and proof of certifications are available upon request