

Alexis L. Lecceadone

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EDUCATION

Niagara University – Lewiston, NY

May 2017 – Anticipated Graduation

Bachelors of Science in Hotel & Restaurant Management,

Concentration: Luxury Hospitality Operations, Focus: Club Management

WORK EXPERIENCE

Server

October 2015 – Present

The Buffalo Club – Buffalo, NY

A platinum and emerald-rated, business-oriented, private club of approximately 900 members.

- Attained the skills required to successfully execute the aspects of fine, formal dining, and dinner service to The Buffalo Club's standards.
- Serves formal parties and weddings ranging from 30 people to 200 people.

Ala Carte Restaurant Intern Supervisor

May 2016 – September 2016

New York Athletic Club – Travers Island – Pelham, NY

A platinum and emerald-rated, athletic-oriented, private club of approximately 9,000 members.

- Supervised and ran the Patio Ala Carte Restaurant; managing the operation and operating results of all food and beverage areas of the club, with emphasis on the quality of service offered to members of the club.
- Mentored, trained, and lead a service staff of approximately 30.
- Managed the restaurant daily, consisting of 200-400 covers per meal shift; accommodated special requests, received and handled complaints concerning food, beverages or services, and interacted with members to solicit and utilize feedback and answer questions while problem solving.
- Ensured proper steps of service, and promoted excellent membership dining experiences, with high floor presence.

Catering and Special Events Intern

May 2015 – December 2015

The Country Club – Pepper Pike, OH

A platinum-rated, family friendly, fully functioning country club of approximately 580 members.

- Operated the planning, execution, and tear down of elaborate events such as: meetings, dinner parties, bridal showers, weddings, and club functions, including Memorial Day with 300+ guests, Fourth of July with 1200 guests, and multiple weddings and dinners of 200+ guests.
- Delegated with service staff on banquets and private functions while effectively communicating with the kitchen staff in order to operate an event efficiently from start to finish.
- Enhanced catering computer software intellect by utilizing Caterease to create detailed monthly, weekly, and daily event function sheets.

ORGANIZATIONS

Niagara University Club Managers Association of America Student Chapter

October 2014 – Present

- President, 2016-2017.
- Joe Perdue Scholarship Recipient – The Club Foundation, 2016-2017.
- Club of the Future Winning Idea – Club Concepts, CMAA World Conference 2016.
- Student Chapter of the Year, 2014-2015.
- Attended World Conference, 2015, 2016, and National Education Student Conference, 2015.
- NU CMAA Student Chapter New Member Recruitment Committee.

AWARDS AND HONORS

- Honors Program – Niagara University, 2014-Present.
- Dean's List – Niagara University, 2014-Present.
- Leadership Program – Jamestown Business College, 2013.

CERTIFICATIONS

- Contemporary Club Management Certificate, 2015.
- CPR/AED Certified – Expires 2017 (American Heart Association),
- ServSafe Certified – Expires 2020,
- TIPS Certified – Expires 2017.

References available upon request