

Matthew Nossavage

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EDUCATION

Niagara University, College of Hospitality and Tourism Management

Class of 2018

B.S. Hotel & Restaurant Management, Concentration in Luxury Hospitality Operations, Focus in Club Management

EXPERIENCE

The Buffalo Club

February 2016 – Present

Bartender

- Utilize expansive knowledge of cocktails; specialty liquors, beer, and wine in order to serve members and support wait staff
- Estimate product demand according to seasonal trends and popularity. Maintain inventory to avoid overage or depleted stock
- Bartend in the informal and formal dining rooms, weddings and private events

Columbia Country Club

May – September 2016

Poolside Café Supervisory Internship

- Managed informal quick service poolside café, generating gross sales of \$148,000.00
- Prepared weekly schedules for an average 27 front of the house and culinary staff with a payroll expense exceeding \$83,000.
- Responsible for the overall operations of the back of the house, requisitioned product, ensured proper food preparation and kitchen safety techniques
- Actively participated in weekly food and beverage management meetings
- Communicated and worked with different department heads throughout the club to ensure an efficient and organized operation
- Participated in the planning, preparation and execution in the club's annual Independence Day firework event, drawing 2,500 members and guests
- Rotated between the multiple dining outlets, supervising the service staff
- Bartended various club and private events
- Recorded and controlled inventory for the poolside operation

Baltimore Country Club

May – August 2015

Beverage Operations Intern

- Successfully completed rigorous four quarter beverage oriented internship program
- Created a Bar-Back training manual that has been implemented at the club
- Rotated through Pool Café and Bar outlet with shift supervisory responsibilities; managing a staff of 10 café employees and one bartender, writing shift reports and maintaining the club's goal of providing gracious hospitality
- Prepared and executed the set-up of ten full bars for the club's Independence Day celebration drawing 1,650 members
- Set up and monitored beverage stations for Men's Invitational Golf tournament, a 350-person golf event covering 36 holes
- Accountable to conduct inventory monthly for both clubhouses and all outlets
- Responsible for the stocking of all beverage outlets within the club which generates \$1.4m in beverage revenue annually
- Worked side by side with management executing events and working in ala carte dining
- Bartended in the ala carte dining room, weddings and private events between both clubhouses
- Assisted in creating the schedule of the beverage staff as well as assisted in the ordering of all beverage items

PREVIOUS EMPLOYMENT

Supermarket Liquors and Wines - Merchandise Associate

September 2014 – February 2016

Whirlpool Jet Boat Tours - Reservations Agent

April – August 2014

A-1 Land Care Inc. - Nursery Cashier & Laborer

June 2012 – October 2014

CERTIFICATIONS

- CPR/AED - American Heart Association's Heart Saver Program *Expires 2017*
- TIPS - Training for Intervention Procedure for responsible service of alcohol *Expires 2018*
- ServSafe: Food Protection Manager Certification, National Restaurant Association *Expires 2018*
- Contemporary Club Management Course Certificate, Educational Institute of AH&LA

ACTIVITIES & ACHIEVEMENTS

- The Club Foundation, Joe Purdue Scholarship Recipient *2016*
- Niagara University Student Government Association, Class of 2018 Vice President *2016 – 2017*
- Club Managers Association of America, Niagara University Student Chapter, Treasurer *2015–2016*
- Club Managers Association of America, Niagara University Student Chapter, Member *2015–2016*
- Club Managers Association of America, Student Chapter of the Year *2014, 2015*