

Brian John Reilly

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Objective

Position Objective:

To Obtain an Entry Level Internship within a Premier Private Club

Developmental Objective:

To Develop my Managerial Skills and Broaden my Knowledge of Hospitality to the Highest Degree

Education

Niagara University, College of Hospitality and Tourism

Bachelors of Science, Hotel and Restaurant Management

Expected Spring of 2021

- Concentration: Luxury Hospitality Operations

Niagara University Club Manger Association of America

Student Chapter of the Year Consecutively from 2009 to 2016

Fall 2017 - Present

- Active Student Member

Experience

Buffalo Club - Buffalo, New York

Ranked 24th Platinum City Club of America

Fall 2017 - Present

- Joined as a Wait Staff Team Member to Expand Knowledge of Fine Dining
- Working About 30 Hours During the School Year
- Combining Classroom Education with Real World Situations

Santa Fe - Tivoli, New York

Local Mexican Restaurant

Spring 2017 - Fall 2017

- Converted to the Back of the House to Increase Personal Knowledge of the Kitchen
- Started as a Dishwasher, then Expanded into a Prep Chef and Pantry Chef
- Worked with the Executive Chef and Gained a New Understanding of Culinary Cuisine

Max's Memphis - Red Hook, New York

Local BBQ Restaurant

Spring 2014 - Winter 2017

- First Introduction to the Food and Beverage World
- Began as a Dining Room Busser and Eventually Became the Lead Busser
- Part of the Team that Established the Title "Best Barbeque in the Hudson Valley"

References Available Upon Request