

## ▶SAMPSON TAI

sampson.tai@gmail.com

6123 2019

### SUMMARY

Client-driven, articulate food and beverage professional with 2+ years of experience in the hospitality industry. Expert in responding actively to guest needs and delivering matchless guest service in areas of dining and room service.

### EXPERIENCE

#### **F&B Operation Officer, GV Royal Plaza**

Jun 2011 - Present

- ▶ Managed 20+ food & beverage functions annually with participants of 50 to 500; exceeded guest expectations through excellent service
- ▶ Collaborated with 5 executive chefs on event menu design and was actively involved in planning and development of new catering projects
- ▶ Engaged in 10+ monthly business negotiations for top-class food supply by bargaining with 15+ local and overseas suppliers
- ▶ Demonstrated financial accountability in pre-costing menus and services to ensure proper and competitive market pricing
- ▶ Maintained monthly budgets, costing and performance tracking; assisted in developing and managing annual catering budget plan

### EDUCATION

#### **HKU School of Professional and Continuing Education, 2010-2012**

Diploma in Hospitality & Tourism Management

### COMPUTER SKILLS

Microsoft Office (Word, PowerPoint, Excel & Access)

### LANGUAGES

Cantonese (Native)      English (Proficient)      Mandarin (Proficient)      Japanese (Basic)

### AVAILABILITY

One month's notice