

Evan Workman
Leeward Going Through
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Summary:

Dedicated F& B Director with extensive experience leading multi-unit and stand-alone food and beverage programs. Continually maintaining profitability and controlling cost for NYT 3 star, Michelin Starred, LHW and other premier properties.

Experience:

Opus/Seaside Café/Culinaria Catering: Providenciales, TCI: Dec. 2014-current

Food & Beverage Director

Purchasing, ordering, budgeting and costing on and offsite for 3 privately owned revenue centers within Ocean Club Resort. Responsible for maintenance, and development of all beverage lists. In addition, staff education, training, and scheduling. Since assuming this role, I was able to minimize waste, cut down our beverage cost per month and increase sales property wide.

Maslow 6 Wine Shop & Wine Bar: New York, NY: Sep. 2012 to Dec. 2014

Consultant:

Conducted in store tastings, pairing, selecting, discussing wines for seated dinners and cocktail parties. Streamlined inventory, improved maintenance practices and organization and set pricing structures.

BLT Fish/Fish Shack/Private Dining: New York, NY: Oct. 2013 to Oct. 2014

Beverage Director/Sommelier:

Purchasing and Ordering for 3 separate revenue centers in a within a multi-million dollar property. Staff education and training were a high priority, in addition to opening and closing duties for the outlets. Within a short time of my employment I was able to control the total beverage cost, meet targeted numbers and show profitability in the department.

vinoteca: New York, NY: Dec. 2011 to Dec. 2012

Wine Director/Sommelier

Maintained a 700 label all Italian wine list, pairings for a la carte and large party menus, staff training, tasting, educating and general oversight. In addition: inventory, maintenance, storage conditions and stocking, rotation of the cellars.

Wallsé & Wallsé Wine Bar: New York, NY: Aug. 2010 to Dec. 2011

Sommelier

Menu pairing for wines by the glass and by the bottle, as well as an extensive schnapps selection, beer and liquor. Floor Service throughout the evening within a Michelin Starred Austrian restaurant

Education:

University of Maine-Orono B.A. History
Court of Master Sommeliers-Certified