

SAMANTHA J. HESSLER

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OBJECTIVE

Seeking an opportunity to develop the necessary skills to be effective in the Hospitality Industry

WORK EXPERIENCE

- NJ National Golf Club**, Basking Ridge, NJ: *Intern* May 2013- Present
- Balance head counts for the waiter staff after seating the guests
 - Complete daily organizational tasks for the Food and Beverage Director
 - Make sales transactions for customers on the golf course
- University of New Haven**, West Haven, CT:
- Hospitality and Tourism Management Department: *Undergraduate Purchasing Coordinator* August 2013- Present
- Organize class budgets based on purchases made
 - Reconcile accounts for the department
 - Work with student managers in the Hazell Nut Café and Jeffery's Fusion Dining
- Office of Residential Life: *Resident Assistant in Botwinik and Soundview Hall* August 2012- Present
- Ensure a safe and secure living environment for residents in Botwinik and Soundview Hall
 - Create programs and academic support to the residents Botwinik and Soundview Hall
 - Provide guidance and advice to the residents of Botwinik and Soundview Hall
- Hazell Nut Café: *Purchasing/ Assistant Manager* September 2012-May 2013
- Organized and helped manage the student-run café on campus
 - Created standardized recipes and cost out ingredients
 - Generated par stocks, inventory and purchased all ingredients for the café according to inventory
- Jeffery's Fusion Dining January 2012-May 2012
- Worked in the student-run restaurant on campus
 - Learned front of the house and back of the house operations
 - Designed an international cuisine service from marketing, financial, and service areas
- Rockaway Lanes**, Rockaway, NJ: *Bartender/ Party Hostess* October 2010-January 2013
- Made sales transactions for customers using a POS System
 - Maintained a daily inventory of the products in stock
 - Took orders as well as served food and beverages to customers

EDUCATION

- University of New Haven**, West Haven, CT Graduation: May 2015
- B.S Hospitality & Tourism Management concentration Foodservice Management, minor Event and Tourism Management*
- Relevant Coursework & Certifications:** Applied Techniques of Culinary Arts, Food Safety, Sanitation and Purchasing, Foodservice Management, Foodservice Operations, Hospitality Cost Controls, Beverage Management, Tourism and Policy Planning, Advanced Cuisine, Legal Aspects of Hospitality, Research and Sustainability Methods of Hospitality, Hospitality Revenue and Finance, International Tourism, Destination Sales and Marketing, Catering and Events Management, Resort Development One, Convention and Meeting Planning
- Cvent Certification** October 2014
- Serve Safe Food Safety and Sanitation Certification** March 2012
- Serve Safe Beverage Certification** October 2012
- Distinguished Scholar Award** Per Academic Year
- Dean's List** Fall 2011- Spring 2014
- GPA 3.77** 2012-2013 Academic Year

PROFESSIONAL AFFILIATIONS

- E-Board President*, National Society of Minorities in Hospitality May 2014- Present
- E-Board Executive Assistant*, National Society of Minorities in Hospitality September 2012- May 2014
- Active Member*, National Society of Minorities in Hospitality September 2011-September 2012
- Alpha Lambda Delta National Honor Society February 2012- Present
- Eta Sigma Delta Honor Society April 2013- Present
- Club Managers Association of America September 2013- 2014

COMMUNITY SERVICE

- Auxiliary Member*, **American Legion Post 344**, Rockaway, NJ October 2007-Present