

SUMMARY

Team Leader · Strategic · Innovative · Construction · Facilities Management · Negotiation

A result driven and dynamic professional with over 30 years of experience with a history of maximizing efficiency and productivity through effective oversight of large multi-site operations. Minimize costs and devise strategies to develop organizational structures to optimize maintenance and repair functions. Proactive team leader and mentor able to empower team members to higher level of performance. Proven ability to manage multiple priorities, negotiate favorable agreements, cultivate strong business relationships, and spearhead cross-functional collaborations.

PROFESSIONAL EXPERIENCE

Dyne Hospitality Group

2020 – 2022

Vice President of Facilities & Construction

- Created and implemented processes to control 20 construction and remodel projects per year
- Directed architectural design and construction strategy and execution
- Prepared project budgets, schedules, bid packages, and executed construction contracts
- Monitored site quality control, adherence to plans / specifications, and contractor performance
- Completed implementation of computerized maintenance management system, Service Channel
- Negotiated supply and service vendor network including sourcing, qualification, and selection
- Established and implemented strategic plan, procedures, and budgets for cafe maintenance and planned service program
- Support 90 cafes with facilities services, FFE procurement, and capital renovations
- Attend public hearings and meetings for approval process
- Establish and manage \$1,500,000 expense and \$15,000,000 capital budget

On The Border

2019 – 2020

Vice President of Facilities & Construction

- Developed and implemented strategic plan and procedures for handling restaurant maintenance and planned service program
- Executed roll-out of computerized maintenance management system, Service Channel
- Lead and mentor a team of 5, supporting 125 full-service restaurants including facilities services, FFE procurement, and capital renovations
- Analyze financial reporting to continually improve department's performance and programs
- Manage restaurant remodel program including kitchen productivity review assessment
- Established service-level agreement & scope of work with standardized pricing schedule for services
- Developed quarterly capital planning committee and approval process with executive leadership
- Establish and manage \$10,000,000 expense and \$6,000,000 capital budget

CAVA | Zoës Kitchen

2014 – 2019

Director of Facilities

- Created the Facilities Department's procedures for mechanical, electrical, kitchen equipment, fire/life safety, plumbing, and waste management
- Implemented computerized maintenance management system, Service Channel
- Managed 3 Facilities Managers and 1 Coordinator providing facilities services for 330 fast casual restaurants
- Negotiated supply and service vendor network including sourcing, qualification, and selection
- Aligned with Operations to perform restaurant inspections and P & L review
- Established new construction / equipment warranty program
- Collaborated with Operations, Culinary, Design, and Construction to review and recommend alternative equipment
- Conducted annual and quarterly service provider business reviews

Toys R Us

1988 – 2014

National Director of Facilities**2010 - 2014**

- Direct 5 de-centralized Regional Facilities Managers and 1 Coordinator that provided preventive and demand maintenance for 835 retail stores that encompassed 35,000,000 SF; mentoring them in the further enhancement of their technical and project management skills
- Strategic planning for the department including a \$30,000,000 expense and \$27,000,000 capital budget
- Develop enhancements to processes, new initiatives, technology advancements to the Service Channel platform and reverse auction opportunities
- Annual budget included over 100 major capital projects
- Successfully completed \$8,000,000 Clean and Bright store refresh project at 174 locations

Regional Facilities Manager**2002 - 2010****District Loss Prevention Manager****2000 - 2002****Area Facilities Manager****1997 - 2000****Analytical Services Manager****1994 - 1997****Inventory Control Manager****1992 - 1994****Industrial Buyer****1989 - 1992****Store Manager****1988 - 1989****ACHIEVEMENTS****CRFP** - Certified Restaurant Facility Professional

2019 - Present

RFMP - Certified Retail Facilities Management Professional

1997 - Present

- Subject Matter Expert for test development for RFMP certification for PRSM
- Charter Member of Connex – Formerly PRSM (Professional Retail Store Maintenance)

RFMA - Restaurant Facility Management Association

2014 - Present

- Member of Board of Directors

2018 - 2020

CFM - Certified Facilities Manager

1998 - 2001

Wicklander / Zulawski - Interview and Interrogation Training**L.S.I.** - Scientific Content Analysis Training**Karrass** - Effective Negotiating Training