ANTONIO KHANT

mobile 0425 317 018 e-mail: k.antonio@me.com Web: www.21a.tech

Education

- Bachelor of film productions
- Business management specialising in events

Other Qualifications

- Crowd Management & Human Behaviour
- Milestone Chemical Training
- · Food Safety Course
- NSW Firefighting
- Responsible Service of Alcohol (RSA)
- Responsible Conduct of Gaming (RCG)
- First Aid Certified

Strengths

- Function well in high stress atmosphere
- Use of technology to streamline efficiency

About myself

Highly knowledgeable and experienced executive with a proven track record in Food & Beverage Operations, adept at managing multiple outlets and leading large teams. Possesses exceptional organisational and communication skills, fostering strong relationships with staff, customers, and stakeholders. Demonstrates adaptability, teamwork, and a proactive approach to achieving targets and deadlines.

Professional Experiences

National Group Operations Manager - Milky Lane (2019 - Current)

- Developed comprehensive training and operations manuals for the group, facilitating smooth operations and employee training.
- Successfully assessed and prepared the business for a franchise model, resulting in the opening of four new stores.
- Ensured compliance with brand guidelines across all franchise locations and implemented best practices across the group, streamlining venue management and interactions with external stakeholders.

Groups Operations Manager - Yesdac Group, NSW (2018 - 2019)

- Led business development efforts with a strong focus on sales and marketing, driving growth and strategic planning.
- Played a key role in creating and launching a new brand, conducting market analysis, and overseeing its implementation.
- Managed financial responsibilities for multiple entities, ensuring sound financial management and accountability.

Licensee - Feros Hotel Group, Terrey Hills Tavern, NSW (2017 - 2018)

- Effectively managed finances, budgeting, and forecasting, optimising financial performance.
- Oversaw day-to-day operations, including stock control, payroll, and compliance with licensing and WHS regulations.

Licensee - Waugh Hotel Consultancy/PHMG NSW (2013 - 2017)

- Forbes Hotel, (Licensee)
- Toxteth Hotel (Senior Venue Manager)
- Mr Tipply's (Venue Manager) Home of Night Clubs Kinki, Nova & The spot
- Marrickville Ritz (Venue Manager)
- Demonstrated excellent organisational and administrative skills, managing finances, budgeting, and forecasting for multiple venues.
- Led various facets of operations, including gaming, TAB, functions, and marketing, while maintaining high standards of service and safety.
- Recruited, trained, and managed permanent and casual staff, fostering a culture of exceptional service and performance.

General Manager - Firefly, Tapas and Wine Bar NSW (2012 - 2013)

- Implemented efficient food and beverage inventory and cost controls, optimising business performance.
- Designed and programmed point-of-sale systems, streamlining operations and improving customer experience.

Bar & Event Manager - Golden Monkey, Cocktail Bar, VIC (2012 - 2012)

- Maintained high standards of quality and service, while overseeing innovative cocktail development.
- Successfully managed functions and events, collaborating with third-party marketing companies.

F&B Supervisor - Luna Park, Sydney, NSW (2008 - 2012)

- Exhibited excellent leadership skills in job allocation and overseeing food safety standards.
- Managed multiple outlets, events, and concerts, ensuring smooth operations and customer satisfaction.

Discover my career highlights and accomplishments by scanning the QR code below.

Access my digital resume to explore a comprehensive overview of my professional journey.



Referrals

Upon request