

Brian John Reilly

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Objective

To obtain a supervisory level internship at a platinum club in order to expand my knowledge of hospitality, specifically within the private club industry.

Education

Niagara University, College of Hospitality and Tourism Management *Expected Spring 2021*
Bachelors Degree of Science, Hotel and Restaurant Management

- Concentration: Luxury Hospitality Operations

Niagara University Club Management Association of America *Fall 2017 - Present*
Student Chapter of the Year Consecutively from 2008 to 2018

- Attend New York State chapter education sessions
- Assist with fundraising for our student chapter
- Participate in chapter training

Industry Experience

Buffalo Club - Buffalo, New York *Fall 2017 - Present*
Ranked 23rd Platinum City Club of America

- Assist with setup and breakdown of club events and private parties
- Serve at club banquets ranging from 20-500 attendees
- Completed a la carte training program

Baltimore Country Club – Baltimore, Maryland *May - August 2018*
Ranked 47th Platinum Country Club of America

- Rotated through three different food & beverage outlets
- Ran profit and loss report after Intern planned and executed events
- Served, bussed and performed setup and breakdown for club events ranging from 20-1000 members
- Developed Jonas point of sale system skills

Santa Fe - Tivoli, New York *Spring - Fall 2017*
Local Mexican Restaurant

- Converted to the back of the house to increase knowledge of the kitchen operation
- Started as a dishwasher, then expanded into a prep chef and pantry chef
- Worked with the executive chef and gained a new understanding of culinary cuisine

References Available Upon Request