

Mondays, 8/11 2pm

# Robert Egert

315 NW 158<sup>th</sup> Lane ~ Pembroke Pines, FL  
954.830.4130 [ExquisiteCater07@aol.com](mailto:ExquisiteCater07@aol.com)

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**Overview:** Accomplished business owner with proven track record in building highly successful catering programs. Demonstrates ability to teach, motivate, and direct employees while maintaining high productivity, interest and achievement. Articulate communicator able to effectively interact with diverse populations at a variety of academic levels. Self-motivated planner with effective organizational and leadership skills.

**Education**

1996	<b>Florida International University</b>	Miami, FL
	Bachelor of Science, School of Hospitality Management	
1992	<b>Santa Fe Community College</b>	Gainesville, FL
	Associates of Arts Degree	

**Professional Experience**

2007-Present	<b>Exquisite Catering By Robert</b>	Miami, FL
	<b>Owner</b>	
	<ul style="list-style-type: none"><li>Developed new client list, detailed menus, school and corporate catering program. Involved with all aspects of kitchen management, employee training and scheduling, sales and finance. Works directly with corporate and high profile social clients. First year of business gross sales of \$1.7 million with projected sales for second year to reach over 2.3 million.</li></ul>	
	<b>Joey the Baker</b>	
	<ul style="list-style-type: none"><li>Purchased successful operation and currently building customer base for established Italian restaurant. Future plans include multiple unit operations as well as franchise system.</li></ul>	

1992-2007	<b>John the Baker</b>	Pembroke Pines, FL
	<b>General Manager</b>	
	<ul style="list-style-type: none"><li>New store opening. Day to day operations management of restaurant and take out program. Developed and began catering program with starting sales of \$46,000 that rose to \$1.7 million over the next 9 years of business. Directly responsible for implementing and maintaining all aspects of catering program.</li></ul>	

1990 - 1992	<b>Bono's Barbeque Restaurant</b>	Gainesville, FL
	<b>Assistant Manager</b>	
	<ul style="list-style-type: none"><li>Day to day operations. Built successful social catering program.</li><li>Set up complete control system and increased profitability utilizing effective crew management system.</li></ul>	

References available upon request

**Subject:** Catering Instructor position for Fall 2008  
**From:** Exquisitecater07@aol.com  
**Date:** Thu, 31 Jul 2008 09:48:20 EDT  
**To:** minisall@fiu.edu

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**Subject:** Fwd: Catering Instructor position for Fall 2008  
**From:** Exquisitecater07@aol.com  
**Date:** Thu, 31 Jul 2008 09:33:43 EDT  
**To:** robertsp@fiu.edu, remingto@fiu.edu, Qureshim@fiu.edu

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**Subject:** Catering Instructor position for Fall 2008  
**From:** Exquisitecater07@aol.com  
**Date:** Thu, 31 Jul 2008 09:29:25 EDT  
**To:** jwest@fiu.edu

Dean West,

I understand you are looking for an instructor to teach Catering Management in the Fall as per Chef Moran. I would like to discuss this with you at your convenience and am always interested in coming back to FIU . I have attached my resume for your review and hope to talk to you soon.

Sincerely,

*Robert Egert*  
*President*  
*Exquisite Catering by Robert*  
*954.830.4130*  
[exquisitecater07@aol.com](mailto:exquisitecater07@aol.com)

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**Fwd: Catering Instructor position for Fall 2008.eml Content-Type: message/rfc822**

Catering Instructor position for Fall 2008.eml Content-Type: message/rfc822

robert egert resume.docx Content-Type: application/octet-stream  
Content-Encoding: base64