

# Nate Stevens

75 Colchester Pt Rd • Colchester, VT 05446  
Phone: 7202994920 • E-Mail: [Nathan.stevens@sodexo.com](mailto:Nathan.stevens@sodexo.com)

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### Profile

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Bringing 20 years of hospitality experience, I have a high degree of competency in both front and back of the house operations. I am a strong, inclusive leader with good strategic decision-making competencies. I grasp the big picture well while maintaining a strong attention to detail.

- Event management
- Contract retention
- Financial management
- Culinary leader
- New account opening
- Team leadership
- Safety
- Diversity leadership and training
- Client management
- RFP bid and presentation

### Experience

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#### Sodexo UVM Burlington, VT

August 2009-Present

##### Operations Director

- Oversee 5 Managers, 94 full time employees, 332 part time employees.
- Responsible for just under 6 Million Dollars in gross revenue in both retail and catering operations.

##### Catering Director

- Managing Catering and concessions operations grossing approximately 3.5 Million in annual sales.
- Onboarding and training new managers.
- Grew sales 5-10% year over year during my time overseeing this dept.
- Key contributor in RFP Proposal and presentation
- Marketing and social media
- Consistent "Outstanding" or "Above Expectations" in annual review
- Assisted in writing and presenting proposal for 2015 RFP

##### Catering Supervisor and Coordinator

- Operation of off-site catering unit.

##### Special event chef

- Planning and execution of all presidential catering events.

#### Elevations Credit Union Boulder, CO

Nov 2006-June 2009

##### Loan Officer

- Achieved one of the highest member service scores in the history of the credit union.
- Highest sales in lending for 2 quarters.

#### MC Perkins Cove Ogunquit, ME

Summer 2006

##### Bartender

High volume fine dining



**Crescent City Bistro Dover, NH** **2005-2006**

**Beverage Director, GM**

- Maintained and operated one of the largest standing inventories in the state.
- Trained all staff and facilitated wine seminars.
- Wine Spectator Award of excellence.

**Three Chimneys Inn Durham, NH** **2003-2005**

**Pastry and Sous Chef, Bar Manager**

- Fine Dining property seating dinner up to 200, catering weddings and special events.

**Darden Restaurants Newington, NH** **2001-2003**

**Trainer**

- Trained all staff and facilitated wine seminars.

**Eastern Yacht Club Marblehead, MA** **1999**

**Cook and Dining Room Assistant manager**

- Execution of both fine dining and large functions; BBQ to White glove service.

**Community and Volunteer**

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**Camp Ta-Kum-Ta South Hero, VT** **2012-Present**

Camp Ta-Kum-Ta provides challenging, extraordinary experiences in a safe and loving environment for children who have or have had cancer and their families.

**Kitchen Director**

- Average between 300-400 hours annually on site. Managing Volunteer kitchen staff, cooking, teaching safety and sanitation, and developing camp foodservice policies.
- Maintained 97 or above health inspection score.
- Transitioned food program to a heavily local and fresh menu experience.

**Intercambio De Comunidades Boulder, CO** **2007-2009**

Intercambio de Comunidades is a non-profit committed to the exchange of cultures , languages and diverse cultures in the context of a classroom.

**ESL Teacher**

- Taught basic and advanced English to immigrants of all ages
- Helped facilitate community events for cultural awareness and served as a company liaison with this organization while at Elevations Credit Union.

**Education**

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**SNHU** **Currently Enrolled**

Business Management