

# Tyler VanderWallen

504 Palmerston Blvd, , Toronto, On M6G 2P3  
416.509.0204 tyler.vw@gmail.com

## Summary of Qualifications:

Dedicated hardworking professional with extensive team management and operations experience. Skilled in professional development, inventory control, and staff training. Self-motivated, focused, and a detail oriented leader with effective interpersonal capabilities, decisive problem-solving aptitude and outstanding written and oral communication skills.

## Relevant Work Experience:

### **Offworld, Storm Crow Alliance Inc. 2022 to Present**

#### **General Manager**

- Opened a new concept in downtown Toronto
- Built all training packages, selected all spirits, wines, and beers and curated a cocktail menu
- Hired and trained an entire team of 45 staff members
- Organized and hosted multiple grand opening evenings
- Worked with design team, contractors, and suppliers to ensure a timely opening
- Developed systems, checklists, and did consistent follow up to ensure standards were being met every shift
- Maintained direct contact with owner to ensure the vision was being fulfilled
- Rebranded multiple times into entirely other concepts within days - created HELLBAR, Beachmode, and Grizzly Bar

### **Fab Restaurant Concepts (Various Locations) 2020 to 2022**

#### **General Manager**

Brazen Head and Black Sheep, Fab Restaurant Concepts

- Restored one restaurant while developing and opening a second restaurant in the same building
- Currently above last year's sales by 56%
- Established two different styles of service with one staff list, creating a new offering in Liberty Village
- Curating and developing cocktail menus with current bar staff and management team to provide original flavors and experiences
- Maintained control of cost of goods, meeting targets and continuing to reach profit goals
- Evolving with all Covid Protocols to consistently be providing a safe environment

#### **General Manager**

Against The Grain, Fab Restaurant Concepts

- Developed new Health and Safety measures in wake of pandemic to ensure guest/staff safety, which lead to a growth in sales
- Installed new patio floor plans, to stay competitive with last year's sales
- Developed Bubble-dining, an exclusive dining experience
- Achieved sales goals for summer months (beating last year's sales with only 70% capacity for all summer months)
- Trained and developed my entire management team, promoting every manager within a year

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## **Rose and Sons/Big Crow, Wilder and Rose Inc. 2018 to 2020**

### **General Manager**

- Manage two locations with different concepts and staff lists
- Organize, prepare, and execute many off-site catering events including VIP/Artist Hospitality of Boots and Hearts Country Music Festival
- Design, develop, and cost seasonal menus and special events in both restaurants
- Work with Chefs company-wide to develop plans for training and development of staff
- Assist Chefs and cooks in kitchens, both in prep and on the kitchen line
- Successfully control labor and cost of goods below budgets by working directly with all front of house teams
- Negotiate with breweries and suppliers for effective costing on new products

## **Bier Markt (Various Locations) 2014 to 2018**

### **General Manager**

Bier Markt King West, Cara Limited

- Projected Weekly and Monthly Sales and labour as required
- Processed, recorded, monitored, and reported all aspects of the business
- Designed menus, food and wine selections, and introduced new products to generate new business
- Repaired, replaced, and purchased equipment and tools needed to ensure guest satisfaction
- Redesigned floor plan to increase sales and restructure traffic flow
- Worked directly with corporate sales to increase large events sales
- Responsible for the termination and hiring of all team members
- Communicated all developments to Corporate, providing feedback on all projects both short and long term
- Coached managers to control labour, track products, lead team members, and ensure quality assurance at every table

### **Assistant General Manager**

Bier Markt Don Mills – The Shops at Don Mills, Cara Limited

- Provided individual team member mentoring, successfully led the operation of the restaurant while concurrently developed staff resources and identified new team leads
- Designed multiple local menus and created special events to increase sales and sell overstocked products to decrease inventory
- Oversaw all scheduling for hourly workers in both Front of House and Back of House, using the labour metrics built out by weekly projections measured against budget targets
- Held weekly Manager meetings to effectively communicate with the entire Management team on a variety of topics in an open, constructive forum to gain team insight and perspectives

### **Operations Manager**

Bier Markt Esplanade - 58 the Esplanade, Cara Limited

- Entertained 500 guests every evening with a FOH of 35 staff members
- Monitored and developed an inventory of over 600 items in Liquor, Wine, and Beer
- Responsible for local events including Halloween, New Year's Eve, Super Bowl
- Worked directly with the General Manager to understand the budgeting of labour and cost of sales

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## Training Team Member

Bier Markt Ottawa – 156 Sparks Street, Ottawa ON

- Designed, constructed, and developed a new restaurant in Ottawa
- Trained an entire FOH for the new store, while working with a new management team to ensure their success
- Designed a full bar and keg fridge
- Involved in hiring and overseeing the progress of 60 staff members

## Certifications:

Prud'Homme Beer Certification Level 1 – 2011

Food Handlers Certification #B 145872

First Aid, WHMIS, and CPR Certified - 2017

Smart Serve Certified - #030319130950

Joint Health and Safety Committee Certification Levels 1 and 2 - 2016

## Education:

Queen's University, Kingston ON

*2001 to 2005*

Honours Bachelor of Arts Degree in the Faculty of Fine Arts

**Professional References Available Upon Request**