



TIN DOAN

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OBJECTIVE

Tin Doan is a dedicated and experienced professional with a background in restaurant management and bartending. With a proven track record of success, Tin has demonstrated expertise in overseeing daily operations, providing exceptional customer service, and managing teams. Tin's accomplishments include designing bar menus, training staff, and maintaining inventory control. As a Restaurant General Manager, Tin successfully implemented strategic plans to maximize profitability and increase revenue. Tin's strong analytical skills and disciplined approach have also led to success as a self-employed stock day trader. Tin holds an Associate degree in Construction Engineering from Danang College of Technology and an Associate degree in Construction Engineering from Ana International College in Japan. Tin is seeking opportunities to leverage their skills and experience in a dynamic and challenging environment.



WORK EXPERIENCE

RESTAURANT MANAGER ASSISTANT & BARTENDING
SUSHI SAKANA UPTOWN DALLAS
AUG 2023 - FEB 2024

- Assisted the restaurant manager in overseeing daily operations, ensuring smooth and efficient service delivery.
- Demonstrated expertise in bartending, crafting high-quality drinks and providing exceptional customer service, resulting in positive customer feedback and increased sales.
- Designed and set prices for the bar menu, strategically balancing profitability and customer satisfaction.
- Trained and mentored staff members, providing constructive feedback and guidance to enhance their skills and performance.
- Managed a team of associates, effectively delegating tasks and ensuring adherence to company standards and policies.
- Maintained inventory control, regularly checking stock levels and placing orders to meet operational requirements.
- Displayed flexibility and adaptability by assisting in various areas of the restaurant as needed, contributing to a cohesive and efficient team environment.
- Upheld the company's uniform and standards, ensuring a consistent and professional appearance of all associates.

RESTAURANT GENERAL MANAGER
IMPERIAL HIBACHI AND SUSHI
JUNE 2022 - JULY 2023

- Managed the overall performance of Imperial Hibachi and Sushi as the Restaurant General Manager, ensuring profitability and customer satisfaction.
- Analyzed sales levels and implemented strategic plans to maximize profitability, resulting in a 10% increase in monthly revenue.
- Organized and executed marketing activities, including promotional events and discount schemes, attracting new customers and increasing brand visibility.
- Prepared comprehensive reports at the end of each shift, covering staff control, food control, and sales, providing valuable insights for decision-making and process improvement.
- Efficiently coordinated and supervised the shifts of the kitchen, waiting, and cleaning staff, ensuring smooth operations and exceptional customer service.
- Managed a team of associates, providing regular feedback, coaching, and training to enhance their performance and professional growth.

- Enforced company standards and uniform policies, maintaining a consistent and professional image throughout the restaurant.
- Monitored stock levels and placed timely orders to ensure uninterrupted operations and minimize waste.
- Coordinated and oversaw the entire restaurant operation during scheduled shifts, resolving any issues and ensuring a seamless dining experience for customers.
- Demonstrated flexibility and willingness to assist in any area of the restaurant when needed, fostering a collaborative and team-oriented work environment.

SELF EMPLOYED

STOCK DAY TRADING

DEC 2018 - JUNE 2022

- Operated as a self-employed stock day trader, demonstrating strong analytical skills in daily stock market analysis.
- Implemented effective risk management strategies to minimize potential losses and maximize profits.
- Maintained disciplined personal emotion control, enabling rational decision-making during trading activities.
- Executed trades efficiently and effectively, leveraging market insights and technical analysis.
- Stayed updated with market trends and news, ensuring informed decision-making and maximizing trading opportunities.
- Developed and refined trading strategies based on market conditions and individual stock analysis.

RESTAURANT SERVER AND SHIFT MANAGER

PHOV NOODLE HOUSE AND SUSHI BAR

JUNE 2015 - NOV 2018

- Provided exceptional customer service as a restaurant server and shift manager at Phov Noodle House and Sushi Bar.
- Demonstrated strong multitasking abilities by efficiently serving customers and bartending simultaneously.
- Maintained a high level of professionalism and attention to detail in a fast-paced restaurant environment.
- Collaborated with team members to deliver prompt and accurate service, resulting in positive customer feedback.
- Developed expertise in menu knowledge, allowing for effective recommendations and upselling.



EDUCATION

ASSOCIATED OF CONSTRUCTION ENGINEERING

DANANG COLLEGE OF TECHNOLOGY

2009 - 2013

ASSOCIATED OF CONSTRUCTION ENGINEERING

ANA INTERNATIONAL COLLEGE IN JAPAN

2013 - 2014

ASSOCIATED OF SCIENCE EMPHASIS COMPUTER SCIENCE

RICHLAND COLLEGE

2014 - 2017