

Tor Pedersen

Hospitality manager

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About

I eat, sleep, and breathe hospitality. Ever since I remember, I have wanted to work in hospitality. My passion started growing up working in my parent's restaurant. I have strong social skills and a colloquial attitude toward my guests. However, I can be authoritative as well, when the situation asks for it.

After working many years in a management role in the vibrant nightlife of Norwich, I'm now looking forward to taking the next step in my career. My ambition is to work in a similar management role in the high-end hospitality industry.

Skills

Customer skills	Expert
Leadership	Expert
Inventory	Experienced
Finance	Skilful

Languages

Norwegian	Native speaker
English	Proficient
Swedish	Proficient

Interests

Wine
Culinary food
Crossfit

Work experience

Bar manager

Mojo's

Jan 2014 – Present
Norwich

In my role as bar manager, I am responsible for the everyday management of our team. I am the first point of contact for employees, suppliers and other stakeholders. My key responsibilities include;

- buying, supplier management, and price negotiations
- monitoring safety and regulations
- planning and supervision of employees
- organization and management of events

Bartender

The Birdcage

Jan 2011 – Jul 2013
Norwich

Independent working bartender and waiter. After a year, my responsibilities were expanded to;

- Daily cash register closure
- Planning personnel and making work schedules
- Onboarding process of new staff

Waiter & kitchen assistant

Maaemo

Feb 2008 – Jan 2011
Oslo

Course

Handling Violence and Aggression Training

Elite Training European Ltd

Jan 2021 – Feb 2021

Recognizing different forms of aggression. Supervising safety and regulations. Interventions and legally applying force

WineSkills Principles of Vinegrowing

Plumpton College

Aug 2019 – Dec 2019