

John William Haueter

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Objective

To be of utmost assistance to a team of dedicated professionals to achieve and maintain a top rated operation, not only in food and beverage but as a whole, for guests and employees as well as overall cost control, profits and overall high rated guest service satisfaction.

Education

SWITZERLAND AS:

COLLEGE GRADUATE

BAKER-CONFECTIONER-COOK (5 YEARS) (CHEF AND PASTRY CHEF TRAINING WITH CERTIFICATION)

ADDITIONAL COURSES:

LABOR MOTIVATION, TIME MANAGEMENT, ADMINISTRATION, QUALITY CONTROL,
LABOR LAWS (NEW YORK CITY), HACCP CERTIFIED – CITY OF CHICAGO /USA, TEAM BUILDING, SIMPLE ACCOUNTING,
COMPUTER LITERACY WINDOWS VISTA, ORACLE, KRONOS, MICROSOFT OFFICE, PUBLISHER, EXCEL, WORD, POWER POINT,
ADOBE ILLUSTRATOR.

Positions Held

December 2009—present

S'cena y Platea Panama City, Panama

Owner and Operator

www.scenayplatea.com

Operating a first class Mediterranean restaurant and tapas bar with live music 4 days per week.

Latin and Classic Jazz, Blues, Salsa, Rock and Roll. (jazz legends performed: Danilo Perez, Tom and John Patitucci, John Pignataro, Billy Cobham, Carlos Garnett etc.)

Managing all aspects of the business menus, music shows, planning and implementation, purchasing, advertising campaigns, accounting and tax issues, employee relations, hiring, firing.

JUNE 2007 – NOVEMBER 2008

Hashoo Group Islamabad, Pakistan

Corporate Executive Chef / F and B manager

www.hashoogroup.com

Implemented new menus, operating manuals, kitchen and service, european bread concept in all pastry shops, new chinese menus in all Marriotts and Pearl Continentals, introduced a steak house concept with baby buffalo, introduced a motivational concept for all food and beverage employees, new hygiene levels and a new financial cost control concept for all hotels.

MAY 2005 – MAY 2007

REAL INTERCONTINENTAL SAN JOSE , COSTA RICA

INTERCONTINENTAL PLAYA BONITA, PANAMA

EXECUTIVE CHEF

www.ichgroup.com

Worked and operated in both hotels with multi units. In San Jose opened 4 additional restaurants (Japanese, italian-Alfredo di Roma, Steak House and Snack Bar) and operated a kosher kitchen additional. In Panamá opened the hotel a 300 room de luxe beach property with 2500 pax banquet capacity and 4 restaurants. In both properties completely revamped the purchasing and cost control systems for quality and food cost control improvements. Worked with 100% local staff.

JUNE 2004 - MAY 2005

GRAN BAHIA PRINCIPE HOTEL

PUNTA CANA, DOMINICAN REPUBLIC

OPENING EXECUTIVE CHEF/ REST. OPERAT.

www.bahia-principe.com

2500 room resort hotel. In charge of the 13 restaurants, 2 teppanyakis, 2 gourmets, Italian, Mexican, fish, steakhouse, 2 chicken snacks, 2 rib snacks, 2 hot dog-hamburger snacks. Created and implemented all menus and training programs for all restaurant operations including manuals. hotel occupancy reached 95% first year with 4500 average daily guests.

Opened all a la carte , buffet and snack restaurants within the first year and achieved maximum guest service satisfaction.





**APRIL 2000 – MAY 2004
OMNI CHICAGO SUITES HOTEL
CHICAGO, ILLINOIS-USA**

EXECUTIVE CHEF
www.omnihotels.com

350 Suite hotel with adjoining office tower on prime Michigan Avenue spot.
World headquarters of Michael Jordan and Oprah Winfrey. Changed all menus and concept of all outlets, improved and adjusted the stewarding department to HACCP levels. Very sophisticated banquet facilities. Company received 2 years in a row the J.D. Power award with top scores for food and beverage. Raised guest satisfaction to the top 3 hotels in the company and remained in the GSI for food service and quality for 3 years in the same spot.

**MAY 1996 – JUNE 1998
HOTEL RENAISSANCE
SAO PAULO, BRASIL**

OPENING EXECUTIVE CHEF
www.marriotthotels.com

Opened this 500 room, 5 star hotel in the heart of the financial district. 24 Hour coffee shop, gourmet restaurant, Cuban cigar bar, tapas bar, room service 24 hours, 24 hours employee cafe, banquets, pool restaurant. All production was done in house, butcher, bakery, pastry shop, commissary system under strict HACCP levels and Brazilian food production health regulations.
Developed the new purchasing concept with food supply from Miami through a local company, job descriptions, recipes, use records, scheduling.

**JUNE 1993 - APRIL 1996
SANDALS RESORTS INT'L
MONTEGO BAY, JAMAICA**

GROUP EXECUTIVE CHEF
www.sandalsresorts.com

Implemented new restaurant concepts, concierge food service, VIP food service systems, labor motivation concepts, training manuals, purchasing concepts with a 2 week advance calculation based on occupancy, for all imports (75% of all purchases), for all restaurants, Italian, Indonesian, Japanese, Chinese, French, Mongolian BBQ, American BBQ, buffets.

Fields of Interest

Reading, Cross Country running, charcoal painting.

Languages

English, German, Spanish, Portuguese, some French

Computer Skills

All programs available including Adobe Illustrator with design skills.

Licenses and Certificates

HACCP certified, labor motivations, labor laws, accounting.

REFERENCES:

**HORACE PETERKIN GENERAL MANAGER
SANDALS RESORT MONTEGO BAY JAMAICA**
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**RICK HULSE GENERAL MANAGER
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**HOLGER FROHLICH CORPORATE QUALITY CONTROL MANAGER F AND B
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