Dustin Steele

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Proactive and industrious General Manager with 15+ years' combined experience of providing dayto-day operations supervision, financial reports, and developing performance indicators. Adept at monitoring operational performance, managing employee relations, and maintaining operations. Well versed in coordinating event planning, overseeing marketing, and ensuring high quality customer service standards.

Authorized to work in the US for any employer

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Work Experience

Kitchen Manager

Trackside Dining & Spirits at The Castaneda - Las Vegas, NM October 2023 to Present

Ranch General Manager

Wheaton Creek Ranch - Ocate, NM April 2023 to October 2023

• Oversaw day-to-day operations by delegating tasks, assessing performance metrics, and executing operational strategies, resulting in alignment with organizational objectives.

• Managed customer relations by evaluating customer needs, individualizing attendance to interests, and consistently networking, resulting in solid relationships with customers and increased confidence across project management.

• Assessed risk, cost, and work required for new initiatives or special projects facilitating and overseeing the enterprise to completion.

Owner and Operator

Finney's Restaurant & Bar - Lake Havasu City, AZ December 2019 to December 2022

- Oversaw day to day operations in a fast paced large cover restaurant
- Entertainment Booking five nights a week.
- Accountability Reviews, Ordering, Accounts Recievable, Payroll, logistics

Owner and Operator

360 Deli - Lake Havasu City, AZ November 2016 to July 2022

General management for a busy fresh delicatessen

Owner and Operator

360 Grind & Grill - Lake Havasu City, AZ

June 2018 to February 2020

General management in a multi concept restaurant.

Lead Service Attendant

Amtrak - Los Angeles, CA January 2009 to February 2016

• Opening and closing a full restaurant for end to end service in-between start and end point across the United States.

• Managed full time contract employees on long haul train service.

• Worked in a fast-paced environment on board trains. Coordinates work and supervises a team of food and wait staff responsible for the provision of food and beverage service to Amtrak passengers.

Massage Therapist / Owner

Salon & Spa DaVinci - Newport Beach, CA November 2005 to December 2009

General management and Massage Theapist of a busy medical day spa and salon.

Training Lead & Server

Rainforest Cafe (Landry's Corp.) - Anaheim, CA August 2002 to December 2006

Lead, Train & Serve in America's busiest 3 story themed restaurant inside Disneyland CA.

Lead Steward

Club 33 (Disneyland) - Anaheim, CA January 2000 to December 2003

Fine dining in Disneyland's most exclusive, hidden, members only restaurant

Bartender / Trainer / Server

Olive Garden (Darden Restaurant Group) - Orange County, CA February 2000 to May 2003

Bartender & Serve in a fast pace Southern California Italian chain restaurant.

Education

Career Networks Institute 2003 to 2005

Skills

- Forecasting
- Food preparation
- Restaurant Management
- Purchasing
- Bartending
- Operations Management

- Cash handling
- Microsoft Office
- Leadership
- Profit & Loss
- Event Planning
- Accounts Receivable
- Communication skills
- Food Handling
- Serving
- Organizational skills
- Business Development
- Fundraising
- Project Management
- Sales
- Property management
- Hotel experience
- Maintenance
- Pricing
- POS
- Driving
- Cash register
- Logistics
- Payroll
- Budgeting
- Cooking
- Customer service
- Cashiering
- Human Resources
- Office Management
- Stocking
- Public relations
- Recruiting
- Catering
- Administrative experience
- Hospitality
- Kitchen Management Experience
- Kitchen Experience
- Culinary Experience
- Food Safety
- Inventory Control

- Restaurant Experience
- Labor Cost Analysis

Certifications and Licenses

First Aid Certification Massage Therapy License Driver's License CPR Certification Food Handler Management Certification Bartender License Title 4 Alcohol 2021 to 2027

Food Handler Certification