

**Derek A. Walker**  
**205 Easy Street**  
**Hinesville, GA 31313**  
**(912) 876-1003**  
[dawalker@bama.ua.edu](mailto:dawalker@bama.ua.edu)

### **PROFESSIONAL OBJECTIVE**

Restaurant and Hospitality manager's position, utilizing 18 years of military and civilian food service experience and education

### **WORK HISTORY AND EXPERIENCE**

#### **US Marine Corps/US Army, PVT-SFC, Food Service Sergeant, April 1987-present**

- Served as Senior Food Service Sergeant for a Battalion Headquarters in a forward deployed combat theater, in support of Operation Enduring Freedom VIII and Operation Iraqi Freedom III serving 250 Soldiers in multiple locations.
- Managed three line level companies, serving 125 Soldiers per company, ensuring the food service program exceeded standards.
- Served as Dining Facility manager for a garrison dining facility, serving 300-600 Soldiers per meal.
- Maintained an operational budget of \$1.2 million dollars in equipment and food service inventory.
- Ordered, shipped, and received all food supplies in the theater of operations.
- Instructed Marines and Soldiers attending the entry level school in basic food concepts and practices, with an emphasis on all levels of garrison and field bakery techniques.

#### **Paradise Point Officers Club, Camp Lejeune, NC – Food and Beverage Manager/Catering Operations Manager, February 2002 – August 2006**

- Planned, organized, and managed internal resources to ensure productivity was being maximized in both the dining room and catering departments.
- Reviewed all banquet event orders to ensure all aspects of the catering event was conducted in a highly professional manner.
- Implemented directives, procedures, and programs were in place, ensuring high standards of food and beverage services were being maintained.
- Developed a department wide safety program in accordance with the Base Safety Program, ensuring OSHA standards were being adhered to and took action to correct unsafe or unhealthy working conditions.
- Analyzed the Hazardous Critical Control Points for all aspects of the food and hospitality division.
- Trained, counseled, scheduled, and performed performance appraisals for all employees with a concentration on exceeding customer expectations, by providing superior customer service

**Richmond Marriott West, Glenn Allen, VA – Food and Beverage Manager,  
May 2000 – December 2001**

- Assisted in the opening of a newly acquired Marriott hotel.
- Supervised 2 restaurant managers and 15 waitstaff in establishing a fine dining experience.
- Managed food and beverage department adhering to Marriott standards and service levels to increase sales and minimize cost.
- Developed a focus team to promote team work and empowerment within the department.
- Trained all employees in fine dining etiquette.
- Administered the Controlling Alcohol Risks Effectively for servers training, which resulted in a 100% certification.
- Participated in the Manager on Duty functions for the Hotel.

**EDUCATION AND TRAINING**

**The University of Alabama, Tuscaloosa, AL – B. S. Restaurant and Hospitality  
Management, 6/07 – present**

**Campbell University, Buies Creek, NC – A.A. Degree General Studies, 1/99 - 5/00**

US Army, 2/01 – present

US Marine Corps, 4/87 – 6/00

BMI Food and Beverage Management Course, Las Vegas, NV, 10/05

Serv-Safe Certified Trainer Course, BMI, Las Vegas, NV, 10/05

Controlling Alcohol Risks Effectively Course, BMI, Las Vegas, NV, 10/05

Food and Beverage Managers Course, Ft. Lee, VA, 9/02

Marriott Hotel/Restaruant Food and Beverage Management, Greensboro, NC, 5/01

Instructor Development Trainers Course, Ft. Lee, VA, 5/92, 9/97