

Curriculum Vitae: Felipe Murcia Nagel

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QUALIFICATIONS

- Efficient dateline and time management skills
- Effective ability to lead while being able to be an integral part of a team
- Excellent communication, customer service and people skills
- Outgoing, detail oriented, creative and able to anticipate customer needs

EDUCATION

Present: Florida International University, School of Hospitality and Tourism Management
Pursuing a Bachelor of Science in Hospitality Management.
Expected graduation May '07. GPA: 3.9 – Dean's list

Dec '04: University Center "César Ritz", 3900 Brig, Switzerland
Higher Diploma in Hotel Management
GPA: 3.72

March '02: Institut Hôtelier "César Ritz", 1897 Le Bouveret, Switzerland
Hotel Management Diploma, Special Merit Award: HOTS Business Simulation.
GPA: 3.69

SKILLS

Languages: Fluent in Spanish and German
Basic in French

Computers: Proficient in MS Office, SMS, RHR, Micros, internet research and e-mail.

EXPERIENCE

Present: The Setai Restaurant, Miami – USA

Restaurant Captain

Asian casual fine dining cuisine with French technique.

01/05-12/05: Servimatic Recreativos, Barcelona – Spain

Asst. Director of Sales & Marketing & Event Director:

In charge of marketing strategies and advertising campaigns. Organized and managed trade shows. Wrote technical manuscripts. Involved in product testing and product development. Liaison between English purveyor and executive board of directors.

01/05-12/05: Cinc Sentits, Barcelona – Spain

Asst. Restaurant Manager

Gourmet restaurant featuring "nouvelle cuisine" with Catalan-Spanish influences. Extended Spanish wine knowledge and showmanship skills.

02/03-08/04: The Fairmont Turnberry Isle Resort & Hotel, Miami – USA

Management Trainee

20 months Rooms-Division and F&B training with rotation between different departments from January 2003 till August 2004:

- **Housekeeping (3 months):** Provided training, supervision and development of new projects. Coordinated scheduling for over 100 employees.
- **Purchasing (3 months):** Bought the best products at the best service with the best price (in that order) of all the F&B items. Assisted Purchasing Director in his duties and saving and improved productivity projects.
- **Front Desk (6 months):** Worked as GSA, night manager and day supervisor, assumed front desk manager shifts in his absence. Up sold over \$40,000 in rooms revenue in a 5 month period.
- **Signature Rest.(8 months):** Worked 3 months as Asst. Restaurant Manager, finished remainder of training as restaurant manager. Liaison between service and kitchen; coordinated events up to 50 people during restaurant service, private events up to 200 people. Handled scheduling, payroll and disciplinary actions.

04/02-10/02: Hotel Baur au Lac, Zurich – Switzerland

Chef de Rang of restaurants “*Le Pavillion* “ & “*Le Restaurant Francais*” and Asst. Terrace Supervisor.

04/01-09/01: Waiter in banquet and fine dinning restaurant “*Le Pavillon*”:
Promoted from *commis* to *chef de rang*.

07/00-09/00: Caserón de Araceli, Madrid – Spain

Kitchen Apprentice

Three months full-time apprenticeship in cold kitchen and pastry.

MISCELLANEOUS

Activities

- FIU mentoring program
- Volunteered for the 2006 South Beach Wine & Food Festival and Kampong charity event.
- Several weekend jobs since the age of 16 including teaching 7-12 year olds German and mathematics, and part-time work in pizzeria.
- Camp counselor in USA and Spain.

References

Available upon request.