

EDUCATION

Pratt Institute

Brooklyn, NY
2011-2013

BFA: Commuications Design
Focus: Advertising
Minor: Film Photography
Graduated with high honors

Pratt Institute

New York, NY
2009-2011

AAS: Graphic Design & Illustration
Graduated with Outstanding Merit and high honors

HOSPITALITY

Marina Bay Sands Hotel

Singapore
January 2022 - November 2023

Lead GM - Luxury Resturants
Stationed - Daniel Boulud Bistro
Recruited by Executive F&B Director Sean Newman.
Focused on gaining Private Events for hotel and all luxury resturants:
- CUT by Wolfgang Puck
- Mott 32
- Bread Street Kitchen by G. Ramsey
- Waku Ghin
Oversee Bev, Wine, and FOH budgets.
Train service staff in western fine dining standards.

Gabriel Kreuther

New York, NY
July 2021-January 2022

Assistant General Manager
Focused on FOH staff scheduling + labor costs for all staff.
Reservationist training, private event managing and bookings.
Oversee cocktail program + knowledge.
Redesigned beverage and holiday menus.
Maintain a 2 star Michelin - *Relais Chataux* standard for guests and staff.

Intersect by Lexus Danny Meyer

// Closed
Chelsea, NY
September 2019-March 2020

Assistant General Manager

Norman Fredrik Berselius & Claus Meyer

// Closed
Greenpoint, NY
2018 - 2019

General Manager

ABCV Jean Georges

New York, NY
2017-2018

Floor Manager to Service Director
Lead cross-functional teams to create and communicate Jean-Georges Vongerichten's brand narrative of a plant-based restaurant.
Included: Menu design, Team building, Create and Improve FOH systems.

CONSULTING

Clara / Cafe 77

New York, NY - 2023 / 2024

Opened an 80 seater restaurant and adjacent 25 seat cafe insideof the NYHS.
Hire & fire FOH + BOH staff respectfully.
Create all FOH systems from scratch.
Menu, Website, Restaurant design.
Private Event protocol in both spaces.
Oversee all construction in compliance with museum protocols.

Rule of Thirds

Brooklyn, NY - 2023

Overhaul Private Event steps of service.
Oversee Kanpai! nights.
Retrain and move up MDR servers to event staff.
Reorder and budget event costs + needs.
Create & build an 'Events' product room.
Train sales team on guest expectations + timelines.
With Event Exec Chef - train service staff on BOH event protocols.
Create a multi-disciplinary event team.

Clover Hill

Brooklyn, NY - 2022

Hire service staff for opening.
Team building, menu - bev - fine dining training.
Develop and create FOH systems to gain a Michelin star.
Create floorplan, Resy standards, expo

Nouri / Appetite

Singapore - 2020

Develop and proof FOH systems to maintain a michelin star.
Remote manage 'Appetite' - omakase,cocktail, & 9 course experience.
Assign roles to new staff, and team build PNL overhauls.
Menu, and website design

REFERENCE

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CONTACT

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