

Kaitlyn Zintel

kaitlynzintel.com

kaitlynzintel@gmail.com

845-987-4131

Kaitlyn Zintel is an experienced food/bev/hospitality professional with a background in fine dining, wine sales and luxury goods retail. Raised in the Hudson Valley and seasoned in New York City and the San Francisco Bay Area, she now lives with her family in Catskill, New York where she still works in restaurants and as a data custodian for an interior design firm. Kaitlyn has earned over 70 college credits and is currently enrolled in the Business Information Technology degree program at SUNY Broome. Her intention is to transition her career from hospitality to data management.

SKILLS

Restaurant Management

Data entry for retail and hospitality

Microsoft Office Suite (Excel, Word, Powerpoint)

Financial documents analysis; P & L

Wordpress and Photoshop

Business writing and public speaking

Leadership skills and the ability to work well in high pressure environments

Intermediate math and accounting skills

EXPERIENCE

Catskill Chocolate Co. Catskill, NY

Sales, Barista: October 2025-present

- Part time: luxury goods handling, sales, merchandising and barista

Phos, My Greek American Restaurant Catskill, NY

Floor manager: June 2025-present

- Part time: Provide support to all departments during weekend dinner services and events

Sheila Bridges Home Inc. Remote, NYC based

Data Custodian: May 2025-present

- Manage inventory and shipping of over 50 fabric and wallpaper samples and silk products
- Data entry and related responsibilities

Gaskins Germantown, NY

Server: April 2022-November 2024

- Provided high caliber of service in fine dining setting
- Emphasized wine pairings and educated other staff on wine sales knowledge
- Worked full time until restaurant's permanent closure

Private Client Hudson, NY

Household Management: August 2020-May 2022

- One on one childcare as well as food prep, cleaning, inventory and ordering, transportation and coordinating with other household staff

Jajaja (Raise Hospitality) New York, NY

Assistant General Manager / July 2017-March 2020

- Opened two locations (LES and West Village)
- Implemented server training program; created proprietary documents
- Ensured compliance with DOH
- Managed liquor inventory; ordering and establishing vendor relations
- Bartending; cocktail menu research and development
- Staffing and scheduling FOH including administering disciplinary actions
- Cultivated and maintained positive workplace culture and community presence

True Food Kitchen (Sam Fox) Palo Alto, CA

Restaurant Manager / September 2016-April 2017

Recruited for new restaurant opening; completed 8 weeks corporate management training at HQ in Scottsdale, AZ including immersive culinary training program.

- Managed a 300-seat restaurant and all FOH and BOH operations as part of a team.
- Focused on compliance to stringent health and safety standards.
- Controlled P&L by following company guidelines for labor and inventory.

Local Union 271 Palo Alto, CA

Assistant General Manager, June 2015-September 2016

Conscious Fork Warwick, NY

Manager, February 2013-September 2014

Caffe A la Mode Warwick, NY

Manager, July 2006-February 2013

EDUCATION

SUNY Broome CC 2025-Present: Business Information Technology (AAS)

Borough of Manhattan CC 2017-2019: Earned 63 credits towards AAS in Business Management

SUNY Rockland 2009-2010 Pursued Liberal Arts degree

Warwick Valley High School 2005-2009 Advanced Regents Diploma

Please reach out to request references