

JULIAN VU

99 Surrey Street
San Francisco, CA 94131

T 601-291-5285
hi@julianvu.com

PROFILE

Business Operations background ready to help your organization stay compliant, run leaner and cleaner in 2021 (and beyond!). Strongly believe in taking creative approaches to operations backed by data, analytics, and sound business practices.

EXPERIENCE

DIRECTOR OF OPERATIONS **Namu Restaurant Group** San Francisco, CA - 2016 - Present

Oversee and grow operations for two SF restaurants and two farmers market mobile food stands.

DAY-TO-DAY: cashflow management, accounts payable, payroll, marketing (social media promotions, press releases, newsletters) employee onboarding, maintain wholesale program (distribution and accounting), identifying sales labor and COGS trends for discussion during manager meetings, and fielding general inquiries from customers.

PROJECTS: opening a second location (permits, capital, hiring, developing SOPs), expanding sales via new revenue channels, setting up new vendor accounts, working with our accountants to maintain clean periodic reporting, annual regulatory reporting and business registrations (SF Gross Receipts, Business Registration, CDTFA Sales Tax Filings, SOS Business Registrations), GL, WC and group health insurance renewals, HR disputes, hiring (job postings and interviewing), securing COVID relief funds (EIDL, PPP first and second draw, various grants), developing internal company policies, and engaging civic officials (District Supervisors, Mayor) on key issues.

Sous Chef **Smokestack at Magnolia Brewing** San Francisco, CA – 2014 - 2016

Started as Pitmaster, then to sous chef within six months - overseeing operations to ensure chef's menu and vision are executed at a high level by our team of back-of-house staff. Tasks included inventory management, ordering, recipe costing, SOP implementation, HR enforcement (breaks, overtime, and conflict resolution).

Kitchen Manager **Garden District** Washington, DC – 2012 - 2014

Managed BOH staff; maintained strict quality assurance, product consistency, and inventory management to meet demands of an extremely busy BBQ/biergarten restaurant in downtown Washington, DC.

EDUCATION

Masters of Business Administration **Loyola University** New Orleans, LA – MBA, Marketing, 2009

SKILLS

GL ACCOUNTING	Adobe Illustrator	Microsoft Excel	Tax Compliance
AP / AR	Adobe Indesign	ADP Workforce	Legal Filings
Quickbooks Online	G Suite	POS Mapping	Revenue Forecasting
CTUIT/Compeat	HR/Benefits Management	SQL (limited)	Contract Negotiation