

Tom Singer

Hospitality & F&B Operations Manager
Hospitality • Operations • Leadership



EXECUTIVE CV •
2026



CONTACT



fghsolutions42@gmail.com



Männedorf · Switzerland
Nationality · German

CORE COMPETENCIES

- Operational Management
- Leadership & Team Development
- Budget & Cost Management
- F&B Operations
- Process Optimization & Digitalization
- Pre-Opening & New Openings
- Procurement & Supplier Management
- Quality & HACCP Management

LEADERSHIP

- Empathetic Leadership
- Clear Communication
- Decisive Leadership
- Commercial Mindset
- Hands-on Mentality
- Resilience & Adaptability

Tom Singer

HOSPITALITY & F&B
OPERATIONS MANAGER

CAREER EXPERIENCE

Migros Cooperative Zurich

Feb 2023 – Present

CURRENT

HOSPITALITY & F&B OPERATIONS MANAGER
Restaurant Rapperswil Sonnenhof · Rapperswil-Jona, Switzerland

INTERNAL LEADERSHIP ASSIGNMENTS

F&B OPERATIONS MANAGER
Swissgrid · Aarau, Switzerland

EXECUTIVE CHEF
Restaurant Park im Grünen · Rüschlikon, Switzerland

SCOPE & IMPACT

Operational and commercial management of diverse F&B operations

Leadership, development and workforce planning for employees and managers

Budget, cost, inventory and procurement management incl. controlling and inventory counts

Process optimization and implementation of digital operating workflows

Experience across six new openings and pre-opening projects in diverse hospitality and F&B concepts

Ensuring HACCP, occupational safety and quality standards

Collaboration with regional management, internal specialist teams, suppliers and business partners



CONTACT



fghsolutions42@gmail.com



Männedorf · Switzerland
Nationality · German

CORE COMPETENCIES

Operational Management
Leadership & Team Development
Budget & Cost Management
F&B Operations
Process Optimization & Digitalization
Pre-Opening & New Openings
Procurement & Supplier Management
Quality & HACCP Management

LEADERSHIP

Empathetic Leadership
Clear Communication
Decisive Leadership
Commercial Mindset
Hands-on Mentality
Resilience & Adaptability

Tom Singer

HOSPITALITY & F&B
OPERATIONS MANAGER

CAREER EXPERIENCE

GENERAL MANAGER

Restaurant Cheyenne · Zurich, Switzerland
Jul 2022 – Feb 2023

Overall operational responsibility for restaurant operations, team leadership, quality and commercial performance.
Optimization of internal workflows and day-to-day operating processes.
Consistent delivery of business objectives with a clear leadership approach.

GENERAL MANAGER

Barfüsser Sushi Bar & Lounge · Zurich, Switzerland
Oct 2021 – Jun 2022

Shared responsibility for the successful opening of the Freilager location.
Team leadership and motivation alongside day-to-day operational management.
Supplier negotiations, financial reporting and ensuring hygiene and quality standards.

F&B OPERATIONS MANAGER | PRE-OPENING

Lufthansa Aviation Training · Migros Cooperative Zurich · Opfikon, Switzerland
Oct 2019 – Sep 2021

Responsible for pre-opening, launch and operational management of the site.
Built processes, team structures and reliable operating workflows.
Ensured quality, commercial performance and guest-focused service delivery.

ADDITIONAL LEADERSHIP & OPENING EXPERIENCE

COMPASS GROUP / JUICETIME GMBH · ZURICH, SWITZERLAND
2018 – 2019

Deputy Operations Manager and Cook / Head Chef alongside part-time studies for the Nutrition Consulting Diploma.

BOOTSHAUS EVENTS GMBH · ZURICH, SWITZERLAND | 2014 – 2017
Head Chef & General Manager

STADION LETZIGRUND / ZFV · ZURICH, SWITZERLAND | 2012 – 2014
Sous Chef

BRASSERIE LOUIS / KRAMER GASTRONOMIE · ZURICH, SWITZERLAND |
2011 – 2012
Sous Chef · New Opening

Tom Singer

HOSPITALITY & F&B OPERATIONS MANAGER

L A N G U A G E S

German · Native
English · Full professional proficiency
Russian · School Basic

I T & D I G I T A L

Microsoft 365 · Word, Excel, PowerPoint
SharePoint
SAP
Canva
AI Tools & Digital Workflows

I N T E R E S T S

Strength Training
Travel
Reading & Writing
Hiking & Scuba Diving

E D U C A T I O N & D E V E L O P M E N T

GastroSuisse G1 · Hospitality Management & Operations
Final examination completed in 2026

Diploma in Nutrition Consulting
Benedict Zurich, Switzerland · 2018 – 2020
Part-time professional qualification completed alongside full-time work in gastronomy.

Cook Apprenticeship
Hotel Ascot-Bristol · Potsdam, Germany
Aug 2002 – Sep 2005
Three-year classical culinary apprenticeship in a full-service hotel.

Leadership & Resilience
Inspiration Mensch · Online Training
Leadership and resilience training

Secondary School Certificate
Carl-Friedrich-Benz-Realschule · Potsdam, Germany
Aug 1998 – Jul 2002

V O L U N T E E R I N G

Buy Food With Plastic · since Jan 2020

Culinary planning for member events
Financial support



Tom Singer

**HOSPITALITY & F&B
OPERATIONS MANAGER**

C O N T A C T



fghsolutions42@gmail.com



Männedorf · Switzerland
Nationality · German

CAREER FOUNDATION

ADDITIONAL LEADERSHIP & OPENING EXPERIENCE · GERMANY

SOUS CHEF

Hotel am Luisenplatz · Potsdam, Germany

Mar 2006 – Jul 2007

Procurement, cost calculations, menu planning, banquet organization, kitchen operations and team leadership.

CHEF TOURNANT

Restaurant Daimlers · Berlin, Germany

Nov 2007 – Aug 2008

Production, deputy Sous Chef responsibilities, inventory management, team leadership and HACCP.

SOUS CHEF | NEW OPENING

Walhalla Restaurant & Hotel · Potsdam, Germany

Sep 2008 – Sep 2009

Deputy kitchen leadership, cost calculations, purchasing, staff scheduling, quality management and team leadership.

HEAD CHEF | NEW OPENING

Optimah! Catering · Restaurant Daimlers · Mercedes-Benz Unter den Linden · Berlin, Germany

Dec 2009 – Feb 2011

Kitchen leadership, team leadership, cost calculations, menu development and full operational responsibility. Fine Dining · 13 Gault Millau points.

HEAD CHEF | NEW OPENING

Restaurant CROSS Finest Deli · Berlin-Charlottenburg, Germany

Mar 2011 – Oct 2011

Set-up and organization of the kitchen, inventory management, cost calculations, staff and shift planning, menu and concept development.
