

Ida Mannertorp

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Experience

King's Seafood Company

Costa Mesa, CA
2020

Wine Service Manager

- Partnered with Beverage Managers to ensure high standards of wine storage and presentation
- Launched tasting calendar for Signature Group restaurants including all Water Grill locations
- Trained restaurants' staff one-on-one on proper steps of service for still wine and champagne
- Elevated wine culture by developed and implementing in-depth training materials and quizzes
- Assisted the Beverage Director in rolling out new menu items or menu modifications
- Mentored Wine Stewards on wine theory, service, and tasting to further their training

Wine Manager at Meat on Ocean

2019 - 2020

- Wrote in-depth training materials for servers on wine regions and producers
- Trained staff on wine, utilizing multitude of resources including Court's tasting grid
- Analyzed wine sales data, craft sales reports for General Manager and Director of Operations
- Managed monthly inventory counting and reconciliation for wine, liquor, and beer
- Assisted Beverage Director in finding new wines for home restaurant and other concepts
- Served as floor manager during service and assisted with opening and closing manager duties

New School of Cooking

Culver City, CA
2016 - 2019

Chef Instructor, Wine Educator

- Created curriculum, lesson plans, and ingredients lists for full-time diploma classes
- Lectured in detail on related subject matter ranging from cost control to protein butchery
- Provided thorough demonstrations including knife skills, fabrication, and composed plating
- Engaged with students and give direct feedback during class production
- Assessed students' dishes based on execution, presentation, knife cuts, flavor, temperature

Instructor's Assistant/Barista

2015 - 2016

- Served as an apprentice under Chef Instructor for 6-month professional diploma program
- Aided students during production and demonstrated basic knife skills and cooking techniques
- Prepared custom drink orders with artwork as taught at an affiliate coffee roaster/distributor

King's Seafood Company

Costa Mesa, CA
2018

Wine Steward at Meat on Ocean

- Advised guests on wine choices based on their taste, food pairing, and budget
- Presented and served wine to guests, occasionally using specialty tools such as Ah-So
- Trained co-workers on the basics of food and wine pairing, wine regions, and varietals
- Assisted inventory management of wine cellar and gallery as well as receiving of orders

Multifilm Packaging Corporation

Elgin, IL

Account Manager, Inside Sales

2013 - 2014

- Managed high-grossing local, nationwide, and Canadian accounts internally and externally
- Initiated market research in a new segment resulting in new business worth \$225,000 in sales
- Enriched transparency of vendor managed inventory system for top ten customer
- Planned and amended manufacturing work orders on a production management team
- Analyzed customer data to anticipate order patterns resulting in decreased lead times

Marketing Coordinator

2011 - 2013

- Created and managed promotions including website, social media and trade shows
- Wrote and edited articles for the quarterly newsletter distributed to 400+ customers
- Built and edited outgoing press, sales materials, and business documents
- Increased web traffic by building new and modern company website using WordPress

Sustainability Coordinator 2011 - 2013

- Spearheaded Green Team on a zero-waste to landfill initiative that resulted in 75% cost savings
- Applied for and received the Illinois Governor's Sustainability Award for 2013
- Presented company's geothermal HVAC and process cooling project at networking events
- Assembled data for and maintained carbon footprint statement in order to improve results

Karyn's Chicago, IL
Executive Administrator 2010

- Directed and strengthened performance of 20-person team at a successful wellness spa
- Utilized Wild Apricot membership software for class and event registration
- Improved customer satisfaction by creating unique customer tracking and follow-up system

American Red Cross of Greater Chicago Chicago, IL
Special Events Intern 2009

- Assisted in major event planning including Heroes Breakfast attended by 600+ people
- Secured donations from raw materials suppliers to provide memorable gift for event attendees

Metropolis Coffee Company Chicago, IL
Barista/Kitchen Manager 2007 - 2009

- Developed in depth understanding of coffee sourcing, roasting, extraction methods
- Proficiently prepared beverages on fully manual equipment
- Launched first in-house food program from conceptualization to food preparation
- Established sandwich menu utilizing locally sourced ingredients

Education & Certification

Society of Wine Educators Los Angeles, CA
Certified Specialist of Wine 2018

Court of Master Sommeliers Los Angeles, CA
Introductory Course 2017

Wine Scholar Guild Los Angeles, CA
French Wine Scholar 2017

Wine & Spirit Education Trust Los Angeles, CA
Level 3 Award in Wines 2017
Level 2 Award in Wines and Spirits 2017
Level 1 Award in Wines 2016

Le Cordon Bleu Pasadena, CA
Associates of Occupational Science, Culinary Arts 2016

California Food Handler Card Valid until 2022

Carew International Cincinnati, OH
Dimensions of Professional Selling 2013

Loyola University Chicago Chicago, IL
Bachelor of Arts 2009

- Double Major: Communication Studies, International Studies
- Minor: Psychology