

Christopher Oller

Director of Food and Beverage Expertise Skill

- Strategic planning
- Operations
- Team Development
- Food Safety HACCP
- Human Resources

Education

- Bachelors of Science
Hospitality Management
University Of Central Florida
Rosen School of Hospitality
- Manager SERV Safe
Instructor & Proctor
Alcohol and Allergen Certified

Work Experience

- Senior Operations Manager
Plaza Premium Lounge MCO
 - Open new lounge at Orlando airport Nov 2022
 - recruit and train all new team.
 - Develop SOP's,
- Director of Food and Beverage
lAreas USA MCO | 2012-2020
 - Direct and oversee multiple locations at Orlando International Airport
 - Drive revenue over tenure from 7million to 14million.
 - Union contract negotiation

About me

I was born raised in Orlando, where hospitality became my passion! I thrive in a faced-paced environment and enjoy creating the best guest experiences. In my downtime I love to brew beer and spend time with family.

Contact Me



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