

Spartan K. Getajob

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EDUCATION

Michigan State University, The School of Hospitality Business, East Lansing, MI May 2025

Bachelor of Arts, Hospitality Business

Minor in Real Estate

- Major GPA: 3.75/4.00; Cumulative GPA: 3.35/4.00
- Dean's List: 3 Semesters
- SERV Safe Food Handler Certification March 2022
- Certification in Hotel Industry Analytics April 2023
- Spartan Foundation Scholarship Recipient

International Education Abroad: Sydney, Australia May 2023

RELEVANT EXPERIENCE

The Ritz-Carlton Hotel, Chicago, IL May 2023 – August 2023

Rotational Intern

- Facilitated front desk operations, ensuring seamless check-ins and check-outs for 10,000 guests.
- Collaborated with a concierge team of five to enhance guest experiences by providing local recommendations and arranging special requests.
- Led in-person daily team briefings to fifty team members to stay updated on hotel events and promotions.
- Gained exposure to various aspects of luxury hospitality industries via cross-functional networking with team leaders in guest services, events, and promotions.

Marriott International, East Lansing, MI June 2022 – August 2022

Hospitality Intern

- Coordinated and executed over twenty events and conferences ranging in guest involvement of 100 - 500, alongside hotel management.
- Managed over five hundred guest reservations using (XYZ) system, ensuring accuracy and satisfaction.
- Conducted market research by communicating and gathering data from various departments to identify trends in the hospitality industry, contributing to strategic planning.
- Engaged in cross-functional training in departments such as housekeeping and foodservice.

Michigan State University Culinary Services, East Lansing, MI October 2021 – May 2022

Student Cook

- Delivered exceptional customer service to 7,500 dining hall guests, demonstrating courteous and prompt service to ensure a positive dining experience for all patrons.
- Supervised four other co-workers in front kitchen and remained accountable for completion of front kitchen team daily projects.
- Mentored a novice prep chef by teaching food and kitchen safety basics, ingredient preparation, and proper usage of tools and appliances, assisting prep chef to become an independent contributor to team.

ACTIVITIES & SKILLS

MSU Hospitality Association, *Member* 2021 – Present

Eta Sigma Delta International Hospitality Management Society, *Member* 2022 – Present

Hospitality Business Career Expo, *Volunteer* October 2022

Active participant in MSU's Hospitality Career Development resume and leadership workshops

Proficient in FCS Cosmo PMS, Toast Restaurant POS Software, and Excel