

STUART BARR

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SUMMARY

I am a manager of operations with a strong background in inventory control, financial analysis, and cost optimization in the hospitality and retail industries, where I've consistently delivered results through data-driven decision making and effective collaboration with cross-functional teams. As an active participant in the web3 space, I am eager to combine my expertise with my passion for emerging technologies as I pivot towards a career in web3 and a decentralized future.

EDUCATION

B.S. Business Administration, Major in Finance · La Salle University, Philadelphia, PA, 2009 · NCAA Division I Swimming

SKILLS

Vendor Management and Negotiation	Budgeting and Forecasting	Inventory Management and Cost Reduction
Financial Analysis and Reporting	Team Leadership and Collaboration	Proficient in SAP and QuickBooks
Supply Chain and Logistics Optimization	Digital Marketing and Content Creation	Web3 and NFT Ecosystem Knowledge

PROFESSIONAL EXPERIENCE

Operations Manager – Hospitality *October 2020 – Present*

The Boston Beer Company, Boston, Massachusetts (Remote)

- Managed inventory across hospitality locations using SAP, maintaining a 0% actual vs theoretical variance on finished goods
- Managed link between SAP and third-party software, improving inventory control and reporting
- Collaborated with local and corporate management teams, providing insights and TTB reporting

Operations Manager – Dogfish Head Brewings & Eats/ Chesapeake & Maine *January 2019 – October 2020*

Dogfish Head, LLC, Rehoboth Beach, Delaware

- Collaborated with executive teams to plan, budget, and measure all goals within the hospitality businesses
- Achieved 30+% cost reduction in yearly building maintenance and 42% yearly equipment maintenance costs across properties by identifying low margin, single-purpose inventory items for elimination
- Built logistics supply chain to source higher quality materials directly to restaurants, reducing cost per pound by roughly 15%
- Managed over \$2 million spend and negotiated programs resulting in more than \$50,000 in rebates across all vendors

Inventory Control Manager – Dogfish Head Brewings & Eats/ Chesapeake & Maine *July 2016 – December 2018*

Dogfish Head, LLC, Rehoboth Beach, Delaware

- Implemented inventory management software, enabling restaurants to monitor and adjust menu items to maintain a mandated 31% food cost

Inventory Analyst – Big Fish Restaurant Group *January 2014 – January 2016*

Big Fish Restaurant Group, LLC, Rehoboth Beach, Delaware

- Designed and implemented inventory control processes, leading to improved financial and operational health of restaurants
- Created restaurant operations scorecard, providing valuable insights for restaurant management and president

Replenishment Analyst – SwimOutlet.com *September 2012 – October 2013*

Spiral Edge, Inc., San Jose, California

- Decreased of out-of-stock items from 14% to 8% through effective inventory monitoring
- Developed allocation schedules to balance inventory across dual fulfillment centers resulting in reduced shipping costs on 15% of total shipments

Financial Analysis Intern – Contemporary Brands Coalition *February 2010 - May 2010*

VF International, SAGL, Lugano, Switzerland

- Created a financial management reporting tool adopted across all VF International coalitions, providing clearer analysis of expenses and greater control and accountability throughout all levels of management