

# WILFORD M. HIDAY

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## EDUCATION

**Fashion Institute of Technology**, State University of New York January 2026 – May 2027 (Expected)  
Associate in Applied Science (AAS), Fashion Business Management

**Temple University Japan Campus**, Tokyo, Japan August 2019 – August 2021  
International Business Studies

**Languages:** Japanese (Proficient)

## PROFESSIONAL EXPERIENCE

**Shredder, LLC. | Washington, D.C.** February 2022 – January 2026  
*Multi-Venue Nightclub General Manager* May 2022 – January 2026

- Oversaw operations across 3–4 nightlife venues, managing staffing, finances, inventory, and guest experience for high-volume weekend service.
- Led and scheduled teams of approximately 26 staff per venue, including servers, bartenders, security, hostesses, and barbacks; handled interviewing, training, performance management, and terminations.
- Monitored bar and bottle-service revenue averaging \$30K–\$40K per night, with peak nights exceeding \$80K, and regularly reconciled \$15K+ in cash during service.
- Managed liquor inventory, maintained distributor relationships, and represented venues at industry events.
- Planned and executed private and branded events for external clients, including law firms, political organizations, Greek organizations, and Washington, D.C. Fashion Week.
- Managed venue websites and promotions, including domains, social media, and weekly marketing content.

*VIP Host* February 2022 – April 2022

- Managed guest greeting and entrance operations for high-volume service, overseeing 400+ entries per night.
- Maintained VIP and repeat-client relationships, supporting customer trust, retention, and premium guest experience.

**ECHOES CO. | Tokyo, Japan** August 2019 – July 2021

*Commercial Model*

- Participated in video and photographic commercial productions for branded and promotional content.
- Maintained professionalism and performance during extended hours and busy production environments.
- Demonstrated reliability and adaptability through punctual attendance across frequently changing schedules.

**Magnolia Dessert Bar & Café | Vienna, VA** March 2017 – July 2019

*Waiter & Barista*

- Prepared beverages and served food while providing attentive customer service in a fast-paced environment.
- Maintained an organized and clean workspace, supporting daily operations and food safety standards.
- Assisted with general service duties to ensure smooth workflow and a positive guest experience.

## TECHNICAL SKILLS

Data & Systems (Microsoft Excel, Google Workspace, Toast, Square) | Operations & Management  
Web Management (Squarespace, GoDaddy) | Event Planning & Promotions  
Vendor & Distributor Relations | Budgeting, Cash Handling & Inventory Control  
Garment Construction & Sewing | Clothing Alterations & Fit Adjustments