

Tomas Langton

Aspiring PGA Professional | Front-of-House & Guest Service

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PROFILE

Golfer playing off a handicap of 2, with nine years of experience in premium hospitality, looking to start my golf career as a PGA Trainee and work towards becoming a PGA coach. As F&B Manager at a 4-star hotel I am the person guests and regulars deal with day to day: handling bookings, emails and enquiries, solving problems on the spot and making sure every visit runs smoothly. A confident TrackMan user, organised and computer literate, I would bring a hospitality-level standard of member service to a modern golf facility, alongside a genuine passion for the game.

GOLF

- Handicap index 2.
- Regular TrackMan user: use launch-monitor data to analyse and improve my own game, and to coach friends informally on their swing, ball flight and club data.
- Meet the PGA's playing standard for entry and intend to enrol on the PGA Foundation Degree in Professional Golf Studies (University of Birmingham) under a PGA Training Professional.
- Long-term goal: to qualify as a PGA Professional and coach golfers of all abilities.

KEY SKILLS

- Reception & front-of-house leadership
- Member / guest relations and problem-solving
- Event planning (enquiry to delivery)
- Stock ordering, supplier relations & GP control
- Bookings, reservations & enquiries
- Admin, email & diary management
- Rota planning & team coordination
- Microsoft Office, booking systems, social media

EXPERIENCE

Food & Beverage Manager | Old Amersham Hotels (4-star) Oct 2025 – present

- Lead food and beverage operations across two hotel sites, setting the standard of service for residents, regulars and visitors.
- Manage events from first enquiry to delivery, including weddings for up to 170 guests and corporate, private-dining and wake functions. This covers enquiries, bookings, client communication and on-the-day coordination.
- Design and implement front-of-house systems that improve service flow, communication and consistency.
- Plan the weekly rota for a team of up to 50 across two sites, balancing business needs with staff availability.
- Manage bar and kitchen ordering and supplier relationships, holding GP at 70% through tight cost control.
- Deputise as Head of Banqueting, taking full responsibility for operations and standards when senior management is absent.

Assistant Manager | Old Amersham Hotels Dec 2024 – Oct 2025

- Managed hotel and restaurant bookings, coordinating across teams to keep guest arrangements running smoothly.
- Oversaw weddings, wakes, and private and corporate dining.
- Developed new systems for the smooth day-to-day running of front of house.

Supervisor | The Three Oaks (Michelin Bib Gourmand, 2 AA Rosettes) Sep 2022 – Sep 2024

- Restaurant host and front-of-house lead: first point of contact for guests across services of up to 170 covers a day.
- Led and trained the service team to deliver a consistently high-end guest experience.
- Managed communication between front and back of house, controlling the flow of orders and checking quality at the pass.
- Completed stock reports and ordering; developed the cocktail menu and improved bar GP.

Shift Manager | Milkshakes UK May 2021 – Nov 2021

- Ran shifts with a team of five in a fast-paced, high-volume environment.

Barista | Costa Coffee 2017 – 2019

- Fully trained barista delivering quick, friendly service in a high-volume store.

EDUCATION

University of Sussex BA Sociology and Legal Studies (2:1) 2019 – 2022

Chesham Grammar School A levels: B, B, C 2017 – 2019

Thorpe House School GCSEs: 7 A, 4 B 2012 – 2017

CERTIFICATES

HACCP Level 3 • WSET Level 1 • Fire Marshal Certificate