## **Catering job at Pontch offers** different challenge every day

Thursday, January 3, 1985 OVE

By Kathy Parrish

Four years ago, all Jan Johnson knew about bo-tels was that yousleep in them while vacationing. Today, the Redford Township resident is director of catering for the poth Pontchartrain in downtown Detroit. And she' very aware of many different 'Most people dru't realize how much goes on in a hotel,'' said Johnson, who quickly moved up in the competitive business.

"Every day is different. You don't have time to get bored."

AS PONTCHARTBAIN'S director of catering. Johnson works will groups holding lunches, dinners or meetings in the elegant hotel on Jefferson at Washington Boulerard. That could mean ing an eight person VIP dinner, a day-longbunuess meeting, or a party for 350 in the gilded Virsailles Baltroom. It's a job that's different every day - with wedd-logs and reunlons in the summer, spring and fail conventions, and loidday parties this time of the year. And there's no such thing as a nine to five shill when you're iverseeing three and four events at a time. "Sometimes it's eight hours, sometimes 15. If I'm needed istay," said Johnson. "Then I go hometand collapse."

"Then I go homeand collapse." A GRADUATE of Western High School in De-troit, Johnson stilled buistess administration at Henry Ford Community College. She zot into it broid buistness "quite by acci-dent" four years igo atter answering an ad for a sales secretary all the St. Regis Hotel, Previously, she worked as anofilee manager for the Poseidon Company, Redfort. At St. Regis during it's renovation, she moved up in six months tossles assistant working on room and banquet sale. "My heart want to the catering side." said Johnson, who gets great satisfaction from working with people. While at the Buropean managed hotel, she also learned the value of personal service to customers. "The attitude tere was 'Let's do something for the people."

AFTER TVO YEARS, she became catering coordinator aithe Ramada Inn, Southfield, Named "employce of the month," she also lived through a hotel fire.

hotel fire. Johnson wär catering manager at the Hollday Inn in Southfield for a year before arriving at the Pontchartrait seven wecks ago. In a month she moved up frem catering sales manager to director of catering. "It's all ben just experience - going in and doing it," she reflected on her quick rise in the buildness. "And I'm olng something I really love."

A DOWN O EARTH person who likes to be on a first name tasks with customers, Johnson works closely with hem while planning parties.



Jan Johnson, director of catering for the Pontchartrain Hotel, works closely with

There is always a "walk-through" to check prep-rations. And a follow up call the next morning to see how things went. "I check on clients several times. They know I'm

"I check on clients several times. They know I'm there," she said firmly. She prides herself on "professional, personalized service." Working with the Pontchartrain's new ca-ceutive chef Mark Kuzma, the catering director alms for a mena and decorations that will exactly soil the customer's needs. A hig part of her job is bringing in new business. To altract customers, she has several parties planned around themes like the Mardi Gras and Hawailan Luau. She also works on special events, like the upcom-ing New Year's Eve festivities. For the gala even ing, there will be special dinners and brunches to plan.

plan. "We customize each party," explained Johnson. "If the customer doesn't like what's on our menu, we ask what they want.

new executive chef Mark Kuzma, on party preparations.

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"In a lot of hotels, you are there - that's it. You go once, but you don't go again. We're after repeat business."

IN DAILY STAFF meetings, Johnson coordinates ber work with all the many departments which she depends on each day. Between 600 and 700 employ-ecs work at the Pontchartroin in areas as diverse and parking. "I'm not working by myself," explained Johnson, who sees the 425-room establishment as a "warm, family-type botel" where people cooperate to get things done. "People walk in and see the table set and the

"People walk in and see the table set and the walresses scurrying around. They don't know that it takes two to three hours to set the room for a party," the said. "To overyone else "the second secon "To everyone else it's smooth, but we're really got to work hard to get it there."





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