

CLIENT'S NAME

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~ KITCHEN MANAGER ~

QUALIFICATIONS PROFILE

Service-focused and multifaceted professional, with comprehensive experience in leading high-volume kitchen operations while maintaining exceptional standards in food quality, safety, and customer satisfaction.

Adept at managing diverse teams, optimizing workflows, and ensuring health and safety regulations compliance. Skilled at motivating kitchen teams to deliver consistent performance under pressure while fostering a positive and collaborative kitchen environment. Armed with a strong leadership skill, a keen eye for detail, and the ability to balance creativity with operational excellence. Committed to delivering culinary excellence and creating memorable dining experiences.

CORE COMPETENCIES

*Kitchen Staff Supervision | Menu Planning and Design | Inventory Control | Food Costing and Budgeting
Recipe Development and Standardization | Event and Catering Management | Food Presentation
Staff Performance Monitoring | Task Delegation | Food Safety and Sanitation | Cross-Contamination Prevention*

CERTIFICATION

Master-Level Certification/Accreditation

Training Institute, Location

PROFESSIONAL EXPERIENCE

Company Name | Location

KITCHEN MANAGER

02/2023–06/2024

- Perform hot and cold food preparation to ensure sure quality and consistency of all dishes.
- Manage inventory control, including tracking stock levels and maintaining accurate records.
- Take charge of perishable food orders, ensuring timely procurement and minimizing waste.

Company Name | Location

KITCHEN MANAGER

05/2022–02/2023

- Led menu planning, design, and execution to guarantee a dynamic and appealing dining experience.
- Handled ordering, receiving, and inventory control to keep stock levels and minimize waste.
- Supervised service execution to ensure smooth operations and excellent customer satisfaction.
- Acted as manager on duty, providing support to the Front of House Team as needed.
- Supported start-up companies in obtaining product approvals for sale in major retail outlets, facilitating market entry, and ensuring compliance with retail standards.
- **Played an integral role in winning the "Best Restaurant in Guilford County" award by Yes Weekly in 2022.**

ADDITIONAL EXPERIENCE

Company Name | Location

SPECIALTY DEPARTMENT MANAGER

12/2015–02/2020

- Headed the Specialty Department, overseeing specialty cheeses, gourmet coffee, beer, and wine while consistently meeting and surpassing financial targets such as gross profit, shrinkage, sales, labor, and overhead.
- Facilitated the training and development of department team members, fostering growth and enhancing team performance.

SPECIALTY DEPARTMENT ASSISTANT

06/2008–12/2015

- Applied comprehensive product knowledge to cut, wrap, and trim cheese while adhering to Department of Weights and Measures regulations.
- Ensured cleanliness, sanitation, and overall organization within the department to maintain a high standard of operations.

Company Name | Location

CHEESE MANAGER

2 years and 3 months

- Earned selection as 1 of 12 North Carolina cheese mongers to serve as a judge for the North Carolina State Fair Cheese submissions.
- Designed and implemented cheese programs and curated menus for various local beer and wine establishments, enhancing customer experiences and elevating product offerings