

# Your Name

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City, State Abbreviation Zip Code | (123) 456-7890 | email@example.com | LinkedIn | Portfolio

## Profile

- A recent graduate in hospitality management with hands-on experience in restaurant leadership and culinary arts. Demonstrates robust skills in staff supervision, customer service, inventory, and budget management, resulting in improved customer satisfaction and operational cost reduction. Strong credentials in food safety, complemented by invaluable experience from leading businesses like Chipotle and Yum! Brands Inc.

## Education

- Bachelor Degree in Hospitality Management | CORNELL UNIVERSITY, Ithaca, NY | May 2020
- Associate Degree in Culinary Arts | THE CULINARY INSTITUTE OF AMERICA, Hyde Park, NY | December 2019

## Certifications

- ServSafe Food Protection Manager Certification, SFPMC, National Restaurant Association, 2021

## Key Skills

- Customer service
- Food safety
- Financial management
- Inventory and budget management
- Staff management

## Professional Experience

### **RESTAURANT MANAGER | CHIPOTLE, BOSTON, MA | AUGUST 2021 - PRESENT**

- Hired and trained a team of 15 service staff, creating effective schedules for them and addressing performance issues to provide a high-quality and efficient service to customers
- Spearheaded an initiative to enhance customer service resulting in a 20% increase in customer satisfaction scores within a span of 3 months
- Managed restaurant operations within a budget by keeping track of inventory, reducing waste, and effectively sourcing supplies resulting in a 10% decrease in operational cost

### **JUNIOR CHEF | YUM! BRANDS INC., NEW YORK, NY | JANUARY 2020 - JULY 2021**

- Assisted in menu preparation while adhering to the restaurant's high culinary standards, contributing to a 15% sales increase during tenure
- Trained under senior chefs to handle kitchen management including inventory management, supply procurement, and keeping kitchen equipment maintenance up to date
- Regularly conducted food safety inspections complying with state health codes, effectively maintaining a 100% pass rate for the restaurant during health inspections