



MELISSA ANDERSON

Restaurant Owner

CONTACT



(123) 456-7890



email@example.com



Miami, FL 12345



LinkedIn

KEY SKILLS

- Financial management
- Menu development
- Team leadership and motivation

EDUCATION

Bachelor of Science in Hospitality
Management

Cornell University, Ithaca, NY

Associate of Applied Science in Culinary
Arts

The Culinary Institute of America, Hyde
Park, NY

ABOUT ME

Restaurant owner with a strong education in hospitality management, culinary arts, and business administration. Expertise in financial management, staff management, and menu development, with a record of increasing sales and profits.

PROFESSIONAL EXPERIENCE

General Manager | January 2016 to present

Darden Restaurants Inc., Orlando, FL

- Supervise a team of over 50 employees, ensuring high-quality customer service and adherence to company standards
- Established new budgeting strategies that increased overall profitability by 20% in the first year
- Updated and refined menu offerings based on customer feedback and market trends, increasing overall sales by 15%

Assistant Manager | June 2013 to December 2015

Starbucks Corporation, Seattle, WA

- Helped coordinate daily operations, including staff scheduling, inventory management, and customer service
- Co-developed a new store layout that improved customer flow and increased daily transactions by 10%
- Led a team that consistently achieved top customer service ratings in the region

PROFESSIONAL DEVELOPMENT

- ServSafe Food Protection Manager Certification (SFPMC), National Restaurant Association
- Certified Restaurant Broker (CRB), Restaurant Brokerage Specialists
- Certified Foodservice Professional (CFSP), North American Association of Food Equipment Manufacturers

