

# The Professional Restaurant Manager

*Résumé Solution*

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### **Accomplished Restaurant Manager** adept at controlling costs and increasing profits

More than 15 years' restaurant industry experience with successful results. Outstanding work ethic combined with excellent leadership and customer service skills. Highly intuitive with inventory control and money saving strategies. Proven track record for meeting and exceeding expectations while working within strict guidelines. Well liked and respected by peers. Tenacious, honest, and motivated, combined with an obsession for cleanliness.

*"Within 6 months you were able to turn around our restaurant which was in danger of closing, and turn it into a profitable venture. Thank you!" – Donald Van Suskind, Owner, Scooters*

### **Professional Experience**

**HOT LIPS CHILI BAR & GRILL** – Green Bay, WI Sep 2004 – Present  
*Manager of a bar restaurant specializing in Chili and southwestern food.*

- Helped failing restaurant reduce debts owed from \$10,000 to \$1,500 within three-month period and realize profit for first time in 6 months.
- Eliminated bi-weekly labor costs by 43%.
- Ordered and inventoried food and liquor; handled payroll, hiring and employee training.
- Overhauled inventory system and decreased large energy bill.

**LEVY RESTAURANTS/LAMBAUGH FIELD** – Green Bay, WI Seasonal 2000 – 2006  
*Vendor/Hawker/Beerman for stadium food and beverage service with 3,000 employees.*

- Sold products to fans sitting in stands at Packer games.
- Provided exceptional customer service while meeting and exceeding sales goals.
- Assisted distressed fans with medical problems and alerted stadium first aid.
- Achieved outstanding level of fitness through hours of intense bleacher climbing.

**LOGAN'S RESTAURANT** – Denver, CO 1999 – 2000  
*Night Manager for locally owned bar and grill with 13 employees.*

- Coordinated and helped thoroughly clean 30-year old restaurant from top to bottom.
- Prepared bank deposits, managed inventory, and handled bartending and maintenance.
- Returned restaurant to solvency that realized sale for owner rather than foreclosure.

**SCOOTERS RESTAURANTS OF AMERICA FRANCHISEES** 1994 – 1999  
*Assistant General Manager – Denver and Aurora, Colorado* [1998 – 1999]

- Controlled costs and analyzed labor percentages resulting in profit and performance bonuses.
- Maintained second largest retail merchandising outlet for entire chain

*Assistant Manager* – Minneapolis, MN [1996 – 1998]

- Opened new restaurant and hired entire staff.

*Cook / Assistant Manager* – Albuquerque, NM [1994 – 1996]

### **Education**

Associate of Culinary Arts – Albuquerque Technical Vocational Institute, NM

Source: [proyectportal.com](http://proyectportal.com)

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