

NAME

Address
Address
Telephone

OBJECTIVE: Manager of full-service, quality restaurant

EDUCATION: UNIVERSITY • Ithaca, NY 1986 to 1987
Restaurant Management Home Study Coursework
Certificates in Restaurant Purchasing, Managing People, Food Service Management and Control, Effective Communication, Total Bar & Beverage Management, Helping Employees Grow, Managing the Guest Experience.

NATIONAL RESTAURANT ASSOCIATION

Seminars in Increasing Sales, Front of the House Management, Dining Room Management, Food Service Operators Legal Workshop, Basic Supervision in Food Service, B-A-D-D Seminar.

HIGH SCHOOL • City, State

Diploma (College prep) 1975

EXPERIENCE: RESTAURANT • Nashua, NH 1983 to present
General Manager
Manage day-to-day operations of popular 140-seat pub-style restaurant and 40-seat lounge generating \$1.5M total annual sales. Recruit, train, supervise, and motivate a team of 60 servers, cooks, kitchen staff, and maintenance crew. Order food, beverages, and dry goods. Oversee quality control operations. Collaborate in menu planning and promotional activities. Perform customer service. Keep current in field through extensive reading.

PUB & PACKAGE STORE • City, State 1981 to 1983
Assistant Manager

INN • City, State 1978 to 1981
Bartender

RACEWAY • City, State 1975 to 1978
Groomer

FAST FOOD RESTAURANT • City, State 1974 to 1975
Cook
