

## Name

4800 Snicker Court • City ST, 99999

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## RESTAURANT MANAGEMENT

Accomplished, results-oriented Restaurant Management professional with proven expertise in directing restaurant operations, including P & L responsibility, food preparation and quality, customer care, hiring and developing staff and ensuring an ideal experience for every guest. Consistently leads restaurant operations to unprecedented sales levels while controlling costs and delivering quality.

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Restaurant Management • Sales Growth Initiatives • Quality Control • P & L Responsibility  
Hiring / Development of Staff • Managing Multiple Locations • Customer Service • Marketing

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## PROFESSIONAL EXPERIENCE

**Restaurant Inc.** • 2008 to 2009

### General Manager

- Directed the daily operations for a very successful fast food restaurant, including P & L responsibility, hiring and training of staff, ensuring exceptional customer service and maximizing profits.

**Restaurant, Inc.** • 2005 to 2008

### Market Manager

- Provided exceptional leadership as General Manager at the Wharf in Great City, one of the company's highest volume locations.
- Promoted to a multi-unit management position in 2007 as a result of the incredible success of the Wharf location.
- As Market Manager, drove sales and reinforced the corporate mission and objectives for 4 locations, including City 1, City 2, and 2 Stores in City 3. Provided support to store managers to increase revenues, minimize waste and reach profit objectives.
- Spearheaded operations at all levels, including the hiring and training of staff, profit & loss control, local store marketing, daily store needs and community involvement.

**Fresh Company** • 2004 to 2005

### General Manager

- Recruited by former regional manager at Fresh Company to become General Manager at Company Square.
- Managed all daily operational functions of a fast-paced restaurant, providing support to managers and staff and ensuring outstanding customer service levels at all times.

**Company Square** • 1995 to 2004

### Multi-unit General Manager

- Oversaw the performance of 3 restaurant locations, including menu development, direction, and comprehensive training to stimulate sales growth, control costs and maximize profits.
- Provided leadership and supervision to management team to facilitate seamless operations, including customer service, employee hiring/scheduling, food preparation, ordering/inventory control, payroll, sales budgeting, cash handling, loss prevention, and community relations.

**Restaurant International** • 1977 to 1995

### General Manager

Advanced to General Manager role by demonstrating exceptional management skills in directing food preparation, customer service, cost control, P&L and time management.