

Rafaelita Wensel

Food Manager

Profile

Employment History

Education

Details

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(633) 491-9369

123 Silver Lane, Las Vegas, NV 89101

Results-driven Food Manager with 1 year of experience in optimizing food quality, safety, and customer satisfaction. Proven abilities in leading teams, managing budgets, and streamlining operations. Demonstrated success in enhancing revenue and reducing food waste. Committed to maintaining high standards in foodservice and fostering a positive work environment.

Food Service Manager at Compass Group USA, NV

May 2023 - Present

- Successfully increased overall customer satisfaction by 15% within the first year of employment by implementing new food quality standards, streamlining service processes, and enhancing staff training programs.
- Boosted daily sales by 20% within six months by introducing innovative marketing strategies, expanding menu offerings, and improving customer engagement through social media and loyalty programs.
- Reduced food waste by 25% and saved \$50,000 annually by implementing a comprehensive inventory management system, optimizing procurement processes, and closely monitoring food production levels.

Assistant Food Service Manager at Sysco Corporation, NV

Aug 2022 - Apr 2023

- Successfully managed a team of 15 staff members, resulting in a 20% increase in overall productivity and efficiency within the food service department.
- Implemented new inventory management system, reducing food waste by 30% and saving the company \$50,000 annually.
- Developed and executed strategic marketing campaigns that increased catering sales by 25% within a one-year period, contributing to an overall revenue growth of 10%.
- Streamlined the food ordering process by collaborating with suppliers, leading to a 15% reduction in order processing time and improving customer satisfaction.

Associate of Applied Science in Food Service Management at College of Southern Nevada, Las Vegas, NV

Aug 2017 - May 2022

Relevant Coursework: Fundamentals of Food Service Management, Food Safety and Sanitation, Nutrition, Menu Planning, Cost Control, Food Production Techniques, Beverage Management, Catering and Banquet Operations, Human Resources Management, and Customer Service Strategies.