

Darcy Hall

Restaurant Manager



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Restaurant Manager with 7+ years' experience streamlining operations for high-quality eateries. Passionate about elevating both the restaurant work culture and customers' dining experience. Skilled at balancing urgent priorities in a fast-paced service environment.

Professional Experience

Assistant General Manager

Lucky Fins Downtown Boise,

Boise, ID

January 2020 - Present

Oversee and facilitate various business areas including cost reduction, digital marketing, personnel management, shift scheduling, and vendor relations.

Highlights:

- Introduced training and manager-staff communication protocols that helped raise employee retention by 25% in 2 years
- Negotiated 10% lower kitchen gear costs with vendors
- Identified and recovered \$15K in miscellaneous losses
- Launched digital promotions and photo contests that increased social media engagement by 50%

Dining Room Manager

Anthony's Restaurants, Boise, ID

March 2016 - December 2019

Hired, trained, and supervised 25+ service team members. Coordinated menu planning and preparation. Educated and coached staff on effective product up-selling and cross-selling. Conducted thorough health and safety training.

Highlights:

- Motivated team to consistently exceed monthly sales goal by more than 10%
- Decreased variable costs 10% by reducing inventory waste
- Led restaurant to consistently earn a score of 97%+ from the Central District Health Environmental Health Department

Education

Candidate in Associate of Applied Science – Culinary Arts

College of Southern Idaho, Boise, ID

April 2024

Coursework on:

- Food Sanitation
- Human Relations
- Menu Management
- The Professional Kitchen I

Key Skills

- Customer Service & Satisfaction
- Food Safety & Sanitation
- Team Training & Motivation
- Reporting & Documentation