

# TAYLOR FOSTER

## Food Service Manager

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## SUMMARY

Skilled Food Service Manager with 10+ years in the Food & Beverage industry. Adept at managing food services, directing staff and overseeing operations. Skilled in maximizing sales and applying innovative strategies. Looking for a position that could motivate me to be the best version of myself.

## EXPERIENCE

**Food Service Manager** 2015 - 2021  
**Lequoque** Los Angeles, CA

Lequoque is Los Angeles' largest Water Theme Park.

- Increased clients retention by 10% via updating customer service procedures
- Worked with 2 teams to increase food sales by 23%
- Guaranteed food quality and 100% customer satisfaction by auditing menu items and food service performance
- Managed and grew a \$2m branded food portfolio by 7%
- Collaborated with 4 team members daily to deliver food orders based on customers' choice
- Accumulated \$725,000 in food & beverage sales for 2019

**Food Service Supervisor** 2011 - 2015  
**Wolf Couture** Anaheim, CA

Wolf Couture is a high-class restaurant based in the center of Anaheim, CA.

- Helped a team of 13 staff to find deeper workplace engagement and improved customer service metrics and productivity
- Assisted the Food Service Director with the day-to-day operations at this 1,100 enrolled student facility
- Oversaw and optimized work of 10 waiters performing high-quality work
- Achieved food safety audit every year from 2012-2015

**Food Service Worker** 2008 - 2011  
**Koepp Inc** Los Angeles, CA

The Koepp Inc is a chain of restaurants creating happiness for its millions of annual visitors.

- Maintained high standards of customer service during high-volume, fast-paced times, prepared all food orders within a 2-3 minute time frame
- Delivered all food in under 1 and a half minutes
- Helped create and maintain 75% of the food bank
- Memorised 50+ item food menu

## MY LIFE PHILOSOPHY

Do not follow where the path may lead. Go instead where there is no path and leave a trail.

— Ralph Waldo Emerson

## SKILLS

Customer Service • POS •

Cost Control •

Sanitation Standards •

Maximizing Sales • Food Products •

Menu Items • Management

## EDUCATION

### High School Diploma

Loara High School

08/2003 - 07/2008 Anaheim, CA

### Bachelor of Food and Nutrition

California State University

2008 - 2011 Los Angeles, CA

## STRENGTHS

### Leadership

Guiding teams towards the mutual goal is my superpower, as my co-workers recognized me numerous times.

### Optimization

Always find a way to optimize the sales, services and overall performance of my teams.

## CERTIFICATION

Certified Food Manager (CFM)

IFSEA, MCFE

Food Safety Manager Certification

NRSFP, FSMC