

Maurizio Milano

Restaurant Manager

Personal Info

Phone

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E-mail

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LinkedIn

linkedin.com/in/mauriziomilano

Skills

Calm in a Fast-Paced Environment

Organizational Skills

Effective Management & Empathetic Leadership

Excellent Verbal Communication Abilities

Problem Solving Skills

Finance & Budgeting Skills

Languages

Italian

Professional Working Proficiency

French

Intermediate Conversational Proficiency

Memberships

Restaurant Facility Management Association (RFMA)

International Food Service Executives Association (IFSEA)

Personable, growth-oriented restaurant manager with 3+ years of experience supervising staff at busy eateries. Increased revenue by 10% year over year at two restaurants and optimized turnover rate for maximum occupancy. Seeking to leverage knowledge of FOH, BOH, accounting, and Italian cuisine to become the next restaurant manager at Paolo's Place.

Experience

2017-06 -

2019-08

Restaurant Manager

Angelo's on Allerby Street, Los Angeles, CA

Key Qualifications & Responsibilities

- Managed a large restaurant staff of over 35 full-time and part-time employees, including front-of-house (servers, bartenders) and back-of-house (cooks, dishwashers) positions.
- Held daily meetings between lunch and dinner shifts to highlight successes, improve upon failures, and keep employees informed on restaurant menu changes.
- Maintained high standard of guest satisfaction, employee hygiene, and kitchen workplace safety procedures.
- Handled EOD balancing and managerial accounting tasks as required to ensure financial stability and growth.

Key Achievements

- Brought revenue up by over 10% for 3 years in a row through optimizations in turnover rates, restaurant overhead, and menu pricing.

2016-04 -

2017-05

Restaurant Assistant Manager

Taste of France, Los Angeles, CA

Key Qualifications & Responsibilities

- Led a team of 12 BOH employees, and 17 FOH workers, as well as 5 shift supervisors.
- Created and maintained safe kitchen environment and trained all employees on proper personal hygiene.
- Oversaw ordering of all food products, supplies, and alcoholic beverage purchases.
- Resolved all guest concerns quickly and effectively to ensure a pleasant dining experience.

Key Achievements

- Earned the "Manager of the Month" award twice from the Los Angeles Neighborhood Council, once in March of 2017 and the other in November of 2016.

Education

2016

Bachelor of Science in Hotel and Restaurant Management

California State University, Northridge, Los Angeles, CA

Relevant Coursework: Restaurant and Bar Management, Hospitality Management, Hospitality Employee Supervision, Food and Beverage Operations, Hospitality Leadership Fundamentals, Managerial Finance and Accounting, Alcoholic Beverage Procedures and Laws.

2017

Food and Beverage Management Certificate

Cornell University Online, Ithaca, NY

Certifications

ServSafe Food Protection Manager Certification

IFSEA Certified Food Manager

Foodservice Management Professional, National Restaurant Association Educational Foundation