

# BRADEN RATH

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## WORK EXPERIENCE

### RESTAURANT OPERATIONS MANAGER

03/2018 - PRESENT

New York, NY

- Conduct evaluations (training, 90 day, annual) of staff. Set goals/monitor progress and recommend action plan for growth
- Oversee recruiting and hiring of departmental staff, following HOB standard procedures
- Ensure complete and satisfactory staff training according to HOB training program
- Ensure hiring/termination procedures according to all HOB guidelines
- Participate in maintenance of HOB employee recognition programs
- Facilitate proper inter-departmental communication and organization through weekly manager meetings, daily contact with other managers on duty, etc
- Responsible for supervising employee's workflow, setting leadership standards, and guiding work locations efficiency. Builds internal relationships ensure our employees are exceeding expectations
- Lead, motivate, and empower the Cane's Crewmembers
- Align Crewmembers with Raising Cane's culture by balancing hard work and having fun

### MANAGER RESTAURANT OPERATIONS

01/2011 - 09/2017

Phoenix, AZ

- Manage basic tasks; the restaurant's Crewmembers and fiscal operations
- Obtain/maintain alcohol awareness certification and food handler's permit
- Perform all job functions required of restaurant staff
- Atmosphere (lights, sound, room temperature, cleanliness, line of sight, table maintenance, promotional materials on all tables at all times)
- Ensure that bluesbuster is set up for success
- Perform daily pre-shift - upbeat and swinging, incorporating the 5 steps of WOW
- Communicate daily with marketing department for update of ticket sales (2 for 1, promotions and contests)
- Daily liquor pull for restaurant bars and accurate accounting
- Operational personnel log daily sales (am and pm), in manager red book

### ASSISTANT MANAGER, RESTAURANT OPERATIONS

01/2005 - 12/2010

San Francisco, CA

- Safety cleaning and maintenance walk through - interior & exterior building inspections, following up with documentation of cleaning and checklists
- Micros programming of daily specials and pricing
- Check email and communication boards daily
- Contact sheets (3 per month)
- Shift maintenance - calendars are current and on tables, all tables are stamped with current feature show
- Participate in am/pm line check with kitchen management staff
- Monitor kitchen operations - food presentations off expo line and check ticket times

## EDUCATION

### SOUTHWEST MINNESOTA STATE UNIVERSITY

2000 - 2005

Bachelor's Degree in Hospitality Management

## PROFESSIONAL SKILLS

- Proven stakeholder management skills and strong references
- Display high levels of analytical skills: experience analysing data and transforming into business insights
- Very analytical with great executorial skills
- Leads a shift effectively - executes effectively use of the Daily Shift Card and Red Book
- Previous hands on experience in presenting restaurant training and development of new programs
- Experience within a restaurant, operational or customer service environment
- Effectively promotes First Watch outside the restaurant