



# RESTAURANT RESUME

BY RESUME GENIUS

## CAREER SUMMARY

Service-oriented hospitality industry professional with 6+ years of experience leading restaurant operations, sales, and revenue growth. Recognized for enhancing service delivery and controlling costs with employee turnover rates below the industry standard.

## PROFESSIONAL EXPERIENCE

### Restaurant Manager

ANAS, Miami, FL

Jul 2019–Present

- Manage daily restaurant operations, focusing on seamless service delivery and customer satisfaction
- Analyze operational issues and develop plans of action to improve performance, services, and safety
- Streamline workflow procedures for over 40 staff members and minimize labor costs through effective scheduling and delegation
- Train staff to deliver high-level customer service, resulting in a 20% increase in sales
- Optimize inventory by forecasting food, liquor, wine, and other beverage consumption to determine ordering requirements

### Assistant Restaurant Manager

Mike's at Venitia, Miami, FL

Jun 2017–Aug 2019

- Managed overall restaurant operations, including food cost, labor, and profit/losses to support the restaurant manager
- Oversaw daily activities of about 30 staff members while assisting them in meeting service and client satisfaction goals
- Aided in maintaining 92% positive customer feedback by proactively preventing and resolving customer complaints
- Regulated food preparation methods to ensure quality and compliance with policies and procedures

## CONTACT

### Phone

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## EDUCATION

**River Brook University,  
Chicago, IL | May 2017**

*Bachelor of Science,  
Hospitality Management*

## RELEVANT SKILLS

Leadership

Operational analysis

Forecasting

HACCP compliance

POS

Microsoft Office

Spanish (Fluent)

English (Native)

Food safety and preparation