



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

(312) 659-3132

Email

danielle.okeefe@gmail.com

LinkedIn

linkedin.com/in/danielleokeefe/

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