

MIRIYA VEDDER

Food Service Manager

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(549) 248-2741

1234 Oak Street, Richmond, VA 23220



PROFILE

Dedicated Food Service Manager with 2 years of experience in overseeing efficient food service operations, ensuring customer satisfaction, and maintaining high-quality food and safety standards. Proficient in managing daily operations, staff supervision, and inventory control. Demonstrates strong leadership, problem-solving, and team-building capabilities to optimize overall performance and profitability. Committed to providing exceptional service and fostering a positive dining experience for guests.

LINKS

[linkedin.com/in/miriyavedder](https://www.linkedin.com/in/miriyavedder)

SKILLS

Inventory Management

Menu Planning

Staff Training

Customer Relations

Food Safety Compliance

Budgeting

POS Systems

LANGUAGES

English

Japanese

HOBBIES

EMPLOYMENT HISTORY

Food Service Manager at Sodexo, VA

Mar 2023 - Present

- Successfully increased overall customer satisfaction by 25% through the implementation of new menus, improved food quality, and enhanced staff training initiatives.
- Reduced food waste by 30% by implementing an efficient inventory management system, resulting in annual cost savings of \$50,000 for Sodexo, VA.
- Boosted employee retention rate by 20% by introducing comprehensive training programs, competitive compensation packages, and fostering a positive work environment.
- Streamlined food service operations by integrating new technologies and software, resulting in a 15% increase in efficiency and a reduction in labor costs by 10%.

Assistant Food Service Manager at Aramark, VA

Jul 2021 - Feb 2023

- Successfully increased overall customer satisfaction rates by 20% within the first year, through implementing new menus, streamlining food preparation processes, and enhancing staff training programs.
- Boosted daily sales revenue by 15% in the second year, by introducing innovative marketing strategies, optimizing pricing structures, and expanding catering services to local businesses and events.
- Improved food safety and sanitation standards, resulting in a consistent A rating from the Virginia Department of Health, by conducting regular audits, implementing corrective actions, and ensuring strict compliance with all regulations.
- Reduced employee turnover rate by 25% within 18 months, through fostering a positive work environment, offering competitive benefits, and providing ample opportunities for career growth and development.

EDUCATION

Associate of Applied Science in Hospitality and Food Service Management at Virginia Western Community College, Roanoke, VA
Sep 2016 - May 2021

Relevant Coursework: Food and Beverage Management, Hospitality Marketing, Hotel Operations, Cost Controls, Culinary Arts, Event Planning, Human Resources, and Customer Service.

CERTIFICATES

ServSafe Food Protection Manager Certification

Oct 2021