


MAGNUS REID

Kitchen Manager

CONTACT

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(123) 456-7890 

Pawtucket, RI 

[LinkedIn](#) 

EDUCATION

Bachelor of Science

Culinary Arts

Johnson & Wales University

2014 - 2018

Providence, RI

SKILLS

Microsoft Excel

QuickBooks

Google Workspace

Slack

Zoom

Toast POS

Square POS

BlueCart

ChefTec

Evernote

WORK EXPERIENCE

Kitchen Manager

The Abbey Grill

2022 - current / Pawtucket, RI

- Managed a \$1.4M+ annual food budget, maintaining an all-time low budget variance of 1.9%.
- Handled a team of 22 kitchen staff including sous chefs and line cooks, ensuring 98% of orders were prepared on time.
- Integrated Square POS for seamless coordination between front-of-house and back-of-house, mitigating inaccurate order-taking cases by 17%.
- Negotiated long-term vendor contracts based on historical data from QuickBooks, **saving the restaurant \$12,382** in procuring raw ingredients.

Prep Cook

Café Nuovo

2018 - 2022 / Providence, RI

- Prepared high-quality meals while following all chef instructions, achieving a 96% approval rate.
- Processed weekly orders with BlueCart, **fulfilling delivery orders 13 minutes quicker** compared to traditional methods.
- Assembled all sauces and dressings in advance for 54 dishes weekly, shortening daily prep time by 2 hours.
- Documented all end-of-day inventory logs using ChefTec, lowering discrepancies by 27%.

Cook's Assistant

Jigger's Diner

2017 - 2018 / Providence, RI

- Communicated with the kitchen team on Slack for creating weekly schedules, and **reducing order lead times by 44 minutes**.
- Leveraged Microsoft Excel to keep track of ingredient usage, helping the team serve accurate portion size and curtail monthly food waste by 19%.
- Supported waiters on Toast POS for taking holiday orders with 96% accuracy.
- Worked with 3 assistants on daily orders, ensuring all meals were sent out within 7 minutes during peak hours.