

Hal Feeney

Food Service Manager

h.feeney@email.com

(123) 456-7890

Pittsburgh, PA

[linkedin.com](#)

WORK EXPERIENCE

Sodexo - Food Service Manager

2011 - current

Pittsburgh, PA

- Discussed and implemented ideas for sales growth, increasing margins by 14% and decreasing waste by 6%
- Maintained a 4.8-star rating on Google Reviews through consistent service and received over 55 positive reviews
- Met 93% of monthly revenue goals and encouraged staff to develop new processes and initiatives to increase margins
- Ordered new food products upon request and used database documents to reorder inventory weekly

Osborne Association - Food Service Manager

2007 - 2011

Pittsburgh, PA

- Trained and shadowed new staff to follow policies and procedures, increasing employee retention by 8%
- Monitored food stock per demand and expiration, inspecting daily logs and reordering supplies 3-4 times per month
- Evaluated food preparation methods, menus, and portion sizes to ensure food quality, presentation, and consistency, decreasing item returns by 30%
- Adhered to all health and safety regulations for a health inspection score of 100%

Aramark - Food Service Worker

2005 - 2007

Pittsburgh, PA

- Collaborated with the food service team to prepare and serve meals for 500+ inmates
- Decreased food waste by 22% by championing a product rotation system, documenting inventories 3 times per week, and maintaining a clean and orderly work space
- Assisted with menu planning each week, implementing personal requests from inmates to create healthy, satisfying meals

EDUCATION

Upper Saint Clair High School - High school diploma

2001 - 2005

Pittsburgh, PA

SKILLS

Cash Handling; Compassion; Time Management; Critical Thinking; Attention to Detail; Verbal Communication