

Anna Shoop

Diligent, motivated individual with experience managing in high-stress environments and high-volume businesses.

Skills

- Exceptional ability to multitask
 - 6 years working in food industry
 - 5 years management experience
 - Detail oriented/well organized
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Experience

DEC 2019-PRESENT

ASSISTANT MANAGER / Panera

Managed teams of 13-15

Food Cost Manager (Ordering/Daily/Weekly/Monthly Inventory)

AUG 2018-Nov 2019

Sous I / McMenamins Old Church & Pub

Managed teams of 5-8

Created schedules for entire kitchen staff (approx. 15)

Responsible for ordering/inventory (including entry & price comparisons)

Head of Safety Committee/ran monthly safety meeting with select staff

Responsible for filing/organizing employee files/info

Managed Catering Dept.

JAN 2018-AUG 2018

Kitchen/Catering Manager / McMenamins Old Church & Pub

Trained in making BEO/Cover Sheets, cost factoring

Responsible for establishing relationships with vendors/all ordering (meat, produce, dry goods)

Managed team of 5-8

NOV 2017-JAN 2018

Kitchen Manager / McMenamins Cornelius Pass Roadhouse

Responsible for expo

Managed team of 6-8

Ordering/light inventory training

MAY 2017-NOV 2017

Line Cook / McMenamins Cornelius Pass Roadhouse

Trained in all stations (pizza, pan/fry/flat/sauté/broiler, wheel)

Light catering training

Line Cook / Corner Bakery Cafe

APRIL 2016-MAY 2017

Cross trained both FOH/BOH positions including opening/closing, Ordering, Light Inventory

JANUARY 2015-DECEMBER 2015

SUPERVISOR/ Taco Time

DCR/Safe Count, Drawer Counts

Managed up to 5 people

OCTOBER 2014-DECEMBER 2014

Cook / Taco Time

Cross trained both FOH/BOH positions including opening/closing

Ordering

Light Inventory

Education

JUNE 2015

Beaverton High School/ Graduate