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| NADIA ZONDO |  |  | Manager NZONDO.COM  011.534.9876  NADIA@NZONDO.COM |
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| Objective To transition into a Business Analyst role within a dynamic financial services consulting firm, leveraging a strong background in operational optimization, process improvement, and data-driven decision-making gained from managing high-volume, complex environments. Eager to apply analytical skills, problem-solving capabilities, and a meticulous approach to contribute to strategic projects and drive client success in the financial sector. educationCapsicum Culinary School, CPT Bachelor of Business Administration  Diploma in Professional Cookery |  |  | experience:Restaurant Manager, The Vine & SpoonJanuary 2023 - Present Oversee all front-of-house and back-of-house operations for a Michelin-starred inspired restaurant, managing a team of 30+ staff.  Responsible for staff training, scheduling, performance evaluations, and fostering a positive work environment. |
| Assistant Restaurant Manager, Le Petit Chef BistroMarch 2021 – December 2022 Supported the Restaurant Manager in daily operations, including reservations, seating, and guest relations.  Trained new waitstaff and provided ongoing coaching to ensure adherence to service standards.  Managed cash handling, end-of-day reconciliation, and prepared daily sales reports. |
| Senior Chef de Partie, The Franschhoek Cellar RestaurantJanuary 2019 – February 2021 Led a section of the kitchen, specializing in [e.g., pastry/sauces/grill], ensuring consistent quality and timely delivery of dishes.  Mentored junior chefs and commis chefs, overseeing their training and development. |