**KAREN A. CONSUL**

3-GUEKEKO STREET, BARITAN, MALABON CITY

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**PROFESSIONAL PROFILE:**

Restaurant Manager with extensive experience developing food service teams and operational procedures to achieve the highest standards in customer service for casual dining restaurant. Effectively manages food and labor costs, budgeting, scheduling and auditing procedures to meet with corporate objectives. Train and manages staff on proper food preparation and presentation, comprehensive product knowledge and courteous and professional behavior with guests to help build repeat business and store profitability.

**EXPERIENCE AND ACCOMPLISHMENTS:**

**Gerry’s Grill Bar and Restaurant**

Branch Manager (July 2010-August 2017)

* Tomas Morato Branch (July 2010-August 2010)
* Silver City Branch (September 2010-January 2011)
* Manila Ocean Park (January 2011-March 2014)
* SM Megamall (March 2015-August 2017) – opening team
* Lucky Chinatown (October 2-May 15, 2017)
* Robinsons Town Mall Malabon (June 22, 2018-September 30, 2019) – opening team

**Job Description:**

* Accomplishes restaurant human resource objectives by recruiting, selecting, orienting, training, assigning, scheduling, coaching counseling and disciplining employees; communicating job expectations, planning, monitoring, appraising and reviewing job contributions, planning and reviewing compensation actions, enforcing policies and procedures.
* Achieves restaurant operational objectives by contributing information and recommendations to strategic plans and reviews; preparing and completing action plans, implementing production, productivity, quality and customer service standards; resolving problems, completing audits, identifying trends; determining system improvements and implementing change.
* Meets restaurant financial objectives by forecasting requirements; preparing an annual budget; scheduling expenditures; analyzing variances and initiating corrective actions.
* Taking responsibility for the business performance of the restaurant.
* Organizing marketing objectives, such as promotional events and discounts schemes.
* Preparing reports at the end of the shift/week, including staff control, food/beverage control and sales.
* Creating and executing plans for department sales, profits and staff development.
* To be fully converse with restaurant operation and to be efficiently manage the operation of all shift.

**Sariwon Korean BBQ and Restaurant**

Restaurant Manager (July 2015-February 2016)

* Promenade Greenhills, San Juan City

**Karate Kid Japanese Fastfood**

Restaurant Manager (September 2005-May 2010)

* Robinsons Place Manila
* SM Sta. Mesa
* SM Manila
* SM Megamall (opening team)

**Krocodile Grill and Restaurant**

Restaurant Supervisor (November 2004-April 2005)

* The Strip, Connecticut Street, Greenhills, San Juan City

**Dunnba Resto-Bar and Grill**

Restaurant Supervisor (December 2003-May 2004)

* Fox Square Building, Connecticut Street, San Juan City

**Tequila Joe’s Restaurant and Bar**

Service Trainer/Shift Leader/Food Attendant (October 1998-March 2000)

* Kalayaan, corner Makati Avenue, Makati City

**Mc George Food Industries**

Management Trainee (May 1997-August 1997)

* Mc Donald’s Quezon Avenue Branch

**Mc George Food Industries (August 1994-April 1997)**

Service Crew Trainer

* Mc Donald’s Carpark Plaza, SM City North Edsa

**EDUCATION:**

**COLLEGE:**

LYCEUM OF THE PHILIPPINES

Bachelor of Science in Hotel and Restaurant Management

Intramuros, Manila

1992-1996

**HIGHSCHOOL**:

IMMACULATE CONCEPTION PAROCHIAL SCHOOL

Malabon City

1988-1992

**ELEMENTARY**:

IMMACULATE CONCEPTION PAROCHIAL SCHOOL

Malabon City

1982-1988

**MAJOR CAREER ACHIEVEMENTS:**

* Gerry’s Grill Manila Ocean Park

2011 Sales Rally #1 Top Achiever on Sales and Growth

* Gerry’s Grill Manila Ocean Park

2012 (2nd half) Best in Quality at 99.09%

* Gerry’s Grill Manila Ocean Park

2013 (3rd quarter) Sales Contenders Award

* Gerry’s SM Megamall

2016 1st placer for Highest weighted average score for QSCH Audit 2016 at 95.59%

**MAJOR COLLEGIATE ACHIEVEMENTS:**

* HRM Quiz Bee Champion (1993)
* History Quiz Bee Finalist

**SKILLS:**

* Can create and implement business development and strategic plans based on the target market of the restaurant.
* Strong leadership with a strong personality.
* Can delegate task and motivate team players to achieve best goals.

**MS. KAREN A. CONSUL - Applicant**