

# DOVYDAS BRONUSAS

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Dedicated and results-driven professional with successful track record in overseeing high-volume, fast-paced operations. Great problem solver with the ability to absorb information and find logical and sensible solutions quickly. Recognized for exceptional leadership abilities, strategic planning, and delivering great customer service.

Skilled in managing all aspects of restaurant functions, including team development, P&L management, cost control, and quality assurance. Expert at fostering a positive work environment, driving sales growth, and ensuring operational efficiency.

Seeking a challenging leadership role to leverage my skills and drive organizational growth.

## AREAS OF EXPERTISE

- Leadership and team management
- Operations management
- Financial management
- Risk management and Compliance
- Problem solving and decision making
- Quality assurance
- Forecasting and Budgeting

## SKILLS

- Strategic and critical thinking
- Time & deadline management
- Attention to detail
- Adaptability
- Excellent communicator
- Strong numeracy
- Data comprehension
- Customer service
- Team player

## TRAITS

- Resilience
- Proactive
- Integrity
- Initiative
- Confidence
- Flexibility
- Accountability
- Can Do attitude

## QUALIFICATIONS

- Gym instructing Level 2
- Food safety Level 3
- Health safety Level 2
- Certified First aider
- Certified Fire Marshal

## INTERESTS

- Personal training
- Training and development
- UX/UI design
- Marshal Arts
- Powerlifting
- Swimming

## EDUCATION

- Aarhus University, Denmark
- AP degree in Architectural Technology and Construction Management

## PROFESSIONAL EXPERIENCE

### LEON RESTAURANTS LTD, LONDON/BATH GENERAL MANAGER

(2021 September – Present)

- Supported several new openings (organised contractors, team recruitment, critical path execution, operational support, risk management)
- Managed the area throughout Operations managers annual leaves
- Successfully opened first Leon in west of UK
- Organised multiple menu launches
- Achieved great Food safety and Health safety standards
- Successfully developed people to higher roles
- Improved restaurants performance
- Empowered team to deliver the best guest experience to our customers

### GAILS BAKERY LTD, LONDON GENERAL MANAGER

(2021 July – 2021 September)

- Successfully completed brand training
- Supported Ops in managing multiple sites
- Prepared and presented restaurant budget
- Empowered team to deliver the best guest experience to customers
- Ensured all paperwork was up to date and up to standards

### BURNING ROSE LTD, LONDON GENERAL MANAGER

(2021 March – 2021 July)

- Successfully opened the first Burning Rose restaurant in London
- Supported Head Chef to find the right suppliers
- Implemented stock managing system (MarketMan)
- Created and managed recipes
- Wrote and implemented Food safety and Health safety policies
- Created Food safety compliance
- Worked directly with contractors to ensure site safety
- Created and implemented delivery-focused operations

### LEON RESTAURANTS LTD, LONDON GENERAL MANAGER

(2014 October – 2020 November)

- Several promotions after successful personal development in previous roles within the company
- Improved restaurants performance
- Reduced team turnover below companies' target
- Achieved two 5\* evaluations from H&S Officers (EHO)
- Achieved second place in the company based on 2019 restaurant KPIs
- Successfully developed people to higher roles
- Empowered team to deliver best guest experience to our customers
- Ensured restaurants were law compliant
- Responsible for Guest experience and customer communication
- Provided with safety training and updated compliance records