

# Johnathan Doe

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## Professional Summary

Dynamic and results-oriented Restaurant Manager with over 8 years of experience in overseeing daily operations, driving customer satisfaction, and optimizing profitability. Adept at team leadership, cost control, and strategic planning to ensure high-quality dining experiences.

## Key Skills

- Staff Management & Training
- Budgeting & Cost Control
- Customer Service Excellence
- Food Safety & Compliance
- Inventory Management
- Vendor Relations
- Scheduling & Labor Optimization
- Conflict Resolution

## Professional Experience

### Restaurant Manager

The Gourmet Bistro - New York, NY

Jan 2019 - Present

- Directed daily restaurant operations with a focus on efficiency, quality, and customer satisfaction.
- Increased annual revenue by 18% through targeted marketing and menu optimization.
- Implemented staff training programs, reducing turnover by 25%.
- Managed budgets, reduced food costs by 12%, and improved profit margins.

### Assistant Restaurant Manager

Harborview Grill - Brooklyn, NY

Mar 2015 - Dec 2018

- Supported the general manager in overseeing a high-volume restaurant serving over 400 guests daily.
- Coordinated schedules and managed a team of 25 staff members.
- Monitored inventory, reduced waste by 15%, and negotiated supplier contracts.

## Education

Bachelor's Degree in Hospitality Management

New York University - New York, NY

2011 - 2015

## Certifications

- ServSafe Food Protection Manager Certification
- CPR & First Aid Certified