

Rami Shoula

Food Services Manager

👤 Profile

Experienced Food Services Manager adept in all aspects of managing food and beverage service. Skilled in effectively directing staff and overseeing operations to ensure optimal productivity and high levels of customer satisfaction. Bringing forth several years of industry experience and a passion for food service. Equipped with a diverse skill-set, conducive to achieving goals.

📁 Employment History

Food Services Manager at Affinity Catering Hall, Seattle

August 2014 — September 2019

- Effectively coordinated daily dining banquet operations.
- Created menus based on seasonal offerings and customer feedback.
- Directed staff to achieve ultimate workflow and effectiveness.
- Addressed any problems or customer concerns appropriately.
- Maintained and managed inventories and scheduled orders accordingly.
- Interviewed, hired, and counseled qualified staff.

Restaurant Manager at Albie's Steakhouse, Seattle

June 2009 — August 2014

- Managed staff and restaurant procedures to ensure optimal performance.
- Worked to create unique menu offerings based on season and creativity.
- Monitored all aspects of service and motivated staff to go above and beyond.
- Maintained inventory and scheduled orders accordingly.
- Worked to ensure safety and sanitary guidelines were consistently met.

🎓 Education

Associate of Communications, Bellevue Community College, Bellevue

August 2008 — May 2010

High School Diploma, Ballard High School, Seattle

September 2004 — May 2008

📄 References

Donna Hynes from Albie's Steakhouse

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Michael Rodriguez from Affinity Catering Hall

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Details

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Skills

Food Safety

Performance Evaluation

Customer Service Skills

Inventory Control

Problem Solving Skills

Leonard Halstein from Affinity Catering Hall

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