1. Limited portion sizes and used garnishes to control food costs.
2. Protected business, team members and customers by monitoring alcohol consumption and keeping operation in line with legal service requirements.
3. Set and enforced performance and service standards to keep consistent, high-quality environment devoted to customer satisfaction.
4. Investigated and integrated enhanced service and team management strategies to boost business profits.
5. Maintained high standards of food quality by reviewing shipments, overseeing preparation and monitoring food safety.
6. Managed food resources, memorized orders and coordinated service in [Number]-table restaurant.
7. Set schedules for [Number] staff by planning and designating shifts and hours.
8. Orchestrated positive customer experiences at all stages by overseeing every area of [Type] operations.
9. Monitored guests for intoxication and immediately reported concerns to management, contributing to safe and welcoming environments for all patrons.
10. Inspected preparation and storage equipment regularly to assess and maintain performance for cost-effective, safe operations.
11. Applied comprehensive knowledge of wine, cider and beer as well as appropriate entree pairings, increasing daily beverage sales by [Amount]%.
12. Reviewed pricing and ordered food ingredients, kitchen appliances and supplies.
13. Managed ingredients and food product use by assessing availability, customer traffic and popularity of items resulting in [Number]% food waste reduction.
14. Trained incoming staff on restaurant's practices, culture and procedures to maximize job satisfaction and productivity.
15. Trained new team members on restaurant procedures, menu items and performance strategies.
16. Oversaw balancing of cash registers, reconciled transactions and deposited establishment's earnings to bank each [Timeframe].
17. Checked identification to enforce age regulations for alcoholic beverages.
18. Recruited top-notch employees for [Job title] and [Job title] positions.
19. Organized and oversaw food service training to educate employees on various tasks, including resetting tables, relaying orders to cooks and upselling food and beverages.
20. Provided continuous evaluation and feedback to server employees.