1. Inspected preparation and storage equipment regularly to assess and maintain performance for cost-effective, safe operations.
2. Limited portion sizes and used garnishes to control food costs.
3. Maintained high standards of food quality by reviewing shipments, overseeing preparation and monitoring food safety.
4. Investigated and integrated enhanced service and team management strategies to boost business profits.
5. Orchestrated positive customer experiences at all stages by overseeing every area of [Type] operations.
6. Recruited top-notch employees for [Job title] and [Job title] positions.
7. Monitored staff money handling for suspicious behaviors like card skimming.
8. Set and enforced performance and service standards to keep consistent, high-quality environment devoted to customer satisfaction.
9. Taught servers to memorize menu ingredients and provide information on preparation methods.
10. Protected business, team members and customers by monitoring alcohol consumption and keeping operation in line with legal service requirements.
11. Checked identification to enforce age regulations for alcoholic beverages.
12. Organized and oversaw food service training to educate employees on various tasks, including resetting tables, relaying orders to cooks and upselling food and beverages.
13. Collected credit card, cash and gift certificate payments and dispensed change for cash transactions.
14. Provided continuous evaluation and feedback to server employees.
15. Trained incoming staff on restaurant's practices, culture and procedures to maximize job satisfaction and productivity.
16. Assigned work tasks and coordinated activities of dining room personnel to provide prompt and effective service to patrons.
17. Managed ingredients and food product use by assessing availability, customer traffic and popularity of items resulting in [Number]% food waste reduction.
18. Monitored guests for intoxication and immediately reported concerns to management, contributing to safe and welcoming environments for all patrons.
19. Reviewed pricing and ordered food ingredients, kitchen appliances and supplies.
20. Trained new team members on restaurant procedures, menu items and performance strategies.