1. Settled [Type] crew member disputes by addressing problems quickly and providing successful mediation.
2. Communicated and negotiated with various vendors to obtain necessary inventory.
3. Calculated time cards to process employee payroll for [Number]-member team using [Software].
4. Boosted employee satisfaction [Number]% by developing staff recognition and accountability program, reducing staff turnover [Number]%.
5. Reduced shortages [Number]% by holding staff accountable for excessive food waste and conducting shift inventories.
6. Supervised food preparation stations to observe hygiene and taste quality of food served to customers.
7. Prepared meals from scratch using authentic, popular recipes to generate repeat business.
8. Created and implemented policies to achieve customer satisfaction and maintain food service standards.
9. Introduced [Software] for scheduling needs to successfully create long-term schedules for [Number] daily shifts and [Number] employees.
10. Directed activities of team of skilled kitchen workers preparing and serving meals.
11. Controlled food costs and managed inventory.
12. Resolved challenging customer complaints to full satisfaction, promoting brand loyalty and maximizing repeat business.
13. Educated [Number] [Type] employees on menu updates and procedural changes.
14. Monitored food preparation, production and plating for quality control.
15. Applied knowledge of previous supply needs and forecasted business levels to estimate required supplies.
16. Introduced [Type] program and effectively managed employee mistakes to decrease overall waste by [Number]%.
17. Oversaw day to day activities of [Number] employees in [Type] establishment, fostering inspiring atmosphere to optimize employee experiences.
18. Hired, trained and managed all kitchen staff, including employee development, issuing disciplinary action and conducting performance reviews.
19. Cut spending by [Number]% through effective inventory management and supply sourcing.
20. Created new recipes, outlined steps and training staff on correct preparation.