1. Communicated and negotiated with various vendors to obtain necessary inventory.
2. Reduced shortages [Number]% by holding staff accountable for excessive food waste and conducting shift inventories.
3. Supervised food preparation stations to observe hygiene and taste quality of food served to customers.
4. Created and implemented policies to achieve customer satisfaction and maintain food service standards.
5. Settled [Type] crew member disputes by addressing problems quickly and providing successful mediation.
6. Calculated time cards to process employee payroll for [Number]-member team using [Software].
7. Directed activities of team of skilled kitchen workers preparing and serving meals.
8. Boosted employee satisfaction [Number]% by developing staff recognition and accountability program, reducing staff turnover [Number]%.
9. Determined operational weak points and implemented corrective actions to resolve [Type] and [Type] concerns and facilitate [Result].
10. Created and deployed successful strategies to boost restaurant performance, streamline food prep processes and increase efficiency in different areas.
11. Controlled food costs and managed inventory.
12. Developed recipes and menus by applying understanding of market demand and culinary trends,
13. Oversaw grill, stove and oven and cleaned all equipment after every shift.
14. Prepared meals from scratch using authentic, popular recipes to generate repeat business.
15. Continuously evaluated business operations to effectively align workflows for optimal area coverage and customer satisfaction.
16. Hired, trained and managed all kitchen staff, including employee development, issuing disciplinary action and conducting performance reviews.
17. Oversaw day to day activities of [Number] employees in [Type] establishment, fostering inspiring atmosphere to optimize employee experiences.
18. Introduced [Software] for scheduling needs to successfully create long-term schedules for [Number] daily shifts and [Number] employees.
19. Applied knowledge of previous supply needs and forecasted business levels to estimate required supplies.
20. Set and oversaw weekly and special event menu plans.