1. Supervised team members and oversaw effective and efficient completion of job duties.
2. Distributed necessary tasks and duties during each shift.
3. Facilitated disciplinary action when necessary.
4. Set performance goals for individual team members and created reward systems and contests.
5. Decreased necessary training time by [Number]% by updating training program.
6. Quickly and efficiently resolved complaints and escalated issues.
7. Educated [Number] [Type] employees on menu updates and procedural changes.
8. Prepared meals from scratch using authentic, popular recipes to generate repeat business.
9. Spearheaded regular maintenance and repair operations to keep building and equipment in peak condition.
10. Cut spending by [Number]% through effective inventory management and supply sourcing.
11. Applied knowledge of previous supply needs and forecasted business levels to estimate required supplies.
12. Directed activities of team of skilled kitchen workers preparing and serving meals.
13. Introduced [Type] program and effectively managed employee mistakes to decrease overall waste by [Number]%.
14. Resolved challenging customer complaints to full satisfaction, promoting brand loyalty and maximizing repeat business.
15. Monitored food preparation, production and plating for quality control.
16. Oversaw day to day activities of [Number] employees in [Type] establishment, fostering inspiring atmosphere to optimize employee experiences.
17. Accurately completed end-of-day financial tasks worth over $[Amount] of cash and card transactions daily.
18. Developed recipes and menus by applying understanding of market demand and culinary trends,
19. Created and deployed successful strategies to boost restaurant performance, streamline food prep processes and increase efficiency in different areas.
20. Oversaw grill, stove and oven and cleaned all equipment after every shift.