1. Set positive example for team members by providing high-quality, efficient service.
2. Spearheaded regular maintenance and repair operations to keep building and equipment in peak condition.
3. Taught new team members correct procedures for all areas of operations.
4. Maintained current knowledge of all team position requirements.
5. Continuously evaluated business operations to effectively align workflows for optimal area coverage and customer satisfaction.
6. Mentored junior employees to improve performance, food safety and customer service.
7. Determined operational weak points and implemented corrective actions to resolve [Type] and [Type] concerns and facilitate [Result].
8. Delivered in-depth training to workers in food preparation and customer-facing roles to promote strong team performance.
9. Greeted all customers with smile and provided friendly service to professionally handle every need.
10. Resolved challenging customer complaints to full satisfaction, promoting brand loyalty and maximizing repeat business.
11. Created and deployed successful strategies to boost restaurant performance, streamline food prep processes and increase efficiency in different areas.
12. Applied knowledge of previous supply needs and forecasted business levels to estimate required supplies.
13. Wrote training manuals for [Type] employees and [Type] positions according to strict company guidelines and [Type] protocols.
14. Trained other employees in customer service, food safety and performance requirements.
15. Verified proper tracking in newly created databases of all students and instructors leaves, attendance, scores and overall performance.
16. Created curricula, instructions, documents and written tests for various types of training courses.
17. Developed lesson plans, instructional materials and written practice tests for [Type] and [Type] training courses.
18. Wrote contracts for company employees, working towards satisfactory agreement between executives, employees and personal goals.
19. Created and oversaw [Type] training programs for [Description] operations.
20. Verified long-term staff excellence by implementing updated and continuous training initiatives such as online modules, interactive programs and language labs.