1. Protected business, team members and customers by monitoring alcohol consumption and keeping operation in line with legal service requirements.
2. Analyzed variances and implemented corrective actions to increase average meal checks and customer visits.
3. Maintained high standards of food quality by reviewing shipments, overseeing preparation and monitoring food safety.
4. Prepared restaurant business plan by reviewing demands, analyzing competitors and developing projections for sales and finances.
5. Limited portion sizes and used garnishes to control food costs.
6. Reviewed pricing and ordered food ingredients, kitchen appliances and supplies.
7. Inspected preparation and storage equipment regularly to assess and maintain performance for cost-effective, safe operations.
8. Managed ingredients and food product use by assessing availability, customer traffic and popularity of items resulting in [Number]% food waste reduction.
9. Resolved challenging customer complaints to full satisfaction, promoting brand loyalty and maximizing repeat business.
10. Set schedules for [Number] staff by planning and designating shifts and hours.
11. Prepared for and executed new menu implementations.
12. Managed employees throughout preparation and service of [Number] meals per day.
13. Led and directed team members on effective methods, operations and procedures.
14. Applied knowledge of previous supply needs and forecasted business levels to estimate required supplies.
15. Developed, implemented and managed business plans to promote profitable food and beverage sales.
16. Continuously evaluated business operations to effectively align workflows for optimal area coverage and customer satisfaction.
17. Spearheaded regular maintenance and repair operations to keep building and equipment in peak condition.
18. Delivered in-depth training to workers in food preparation and customer-facing roles to promote strong team performance.
19. Recruited top-notch employees for [Job title] and [Job title] positions.
20. Organized special events in restaurant, including receptions, promotions and corporate luncheons.