1. Supervised, developed and conducted performance evaluations for [Number] location managers.
2. Increased profit margins of [Type] restaurants through careful application of cost monitoring.
3. Drove day-to-day operations by [Action], achieving [Result].
4. Established [Type] goals for new locations and supported [Job title] in marketing and achieving sales objectives.
5. Developed, implemented and managed business plans to promote profitable food and beverage sales.
6. Worked with [Job title] to establish, evaluate and revise company policies such as [Type].
7. Applied knowledge of previous supply needs and forecasted business levels to estimate required supplies.
8. Spearheaded regular maintenance and repair operations to keep building and equipment in peak condition.
9. Continuously evaluated business operations to effectively align workflows for optimal area coverage and customer satisfaction.
10. Organized special events in restaurant, including receptions, promotions and corporate luncheons.
11. Led and directed team members on effective methods, operations and procedures.
12. Prepared for and executed new menu implementations.
13. Analyzed, reviewed and revised [Type] reports to improve decision-making.
14. Delivered in-depth training to workers in food preparation and customer-facing roles to promote strong team performance.
15. Held [Job title] accountable to company expectations by [Action].
16. Resolved challenging customer complaints to full satisfaction, promoting brand loyalty and maximizing repeat business.
17. Determined equitable distribution of funds among [Number] locations.
18. Toured and audited [Number] units per month with [Job title] to assess performance and identify personnel with capacity to succeed in management positions.
19. Designed strategy and action plans with input from [Job title], including aggressive timelines for implementation.
20. Oversaw operations and reviewed performance measures of [Number] locations of [Type] restaurants.