EVELYN WHITE

Nutrition and Culinary Manager





PROFESSIONAL SUMMARY

Motivated Nutrition and Culinary Manager with 2 years of experience in culinary operations and team management. Expertise in menu planning, food quality assurance, and cost optimization to enhance quest satisfaction. Committed to fostering a positive work environment and delivering exceptional dining experiences through innovative culinary practices.

WORK EXPERIENCE

Nutrition and Culinary Manager

Mar / 2024-Ongoing

Seaside Innovations

耳 Santa Monica, CA

- 1. Supervise and coordinate daily culinary operations, ensuring high standards of food quality and service.
- 2. Lead and mentor a team of culinary professionals, providing training and performance evaluations.
- 3. Develop and implement innovative menu offerings, aligning with nutritional guidelines.
- 4. Manage inventory and ordering processes to optimize food costs and reduce waste.
- 5. Ensure compliance with food safety and sanitation standards across all kitchen operations.
- 6. Collaborate with management to set operational goals and enhance guest experiences.
- 7. Analyze customer feedback to continually improve menu items and service delivery.

Culinary Manager

Mar / 2023-Mar / 2024

Silver Lake Enterprises

¥ Seattle, WA

- 1. Opened and managed a new upscale deli operation, achieving top performance among 25 stores.
- 2. Oversaw a diverse food preparation area including multiple cooking stations, ensuring quality and efficiency.
- 3. Led a team of over 30 staff, fostering a collaborative and high-energy environment.
- 4. Implemented inventory control measures that resulted in significant cost savings.
- 5. Achieved sales projections of nearly \$2 million in the first year of operations.
- 6. Maintained high standards of customer service, contributing to daily sales exceeding \$100,000.

EDUCATION

Bachelor of Science in Nutrition

Mar / 2022-Mar / 2023

University of Health Sciences

Phoenix, AZ

Focused on nutritional science, food service management, and culinary arts.

SKILLS

Nutritional Analysis Software

Culinary Management

Menu Engineering Techniques

Food Presentation

Software

ACHIEVEMENTS





Trained and developed a team of 15 culinary staff, resulting in a 25% increase in productivity.