



HENRY WALKER

Assistant Food Operations Manager

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PROFESSIONAL SUMMARY

Accomplished Assistant Food Operations Manager with two years of experience in enhancing food service efficiency and team collaboration. Adept in inventory control, staff training, and ensuring compliance with health regulations. Passionate about creating exceptional dining experiences that align with organizational standards and operational goals.

WORK EXPERIENCE

Assistant Food Operations Manager 📅 Feb / 2024-Ongoing
Maple Leaf Consulting 📍 Toronto, ON

- Ensured adherence to quality production standards across food service operations.
- Monitored compliance with HACCP, FDA, and safety regulations, reinforcing company policies.
- Trained staff on efficient work procedures to maximize productivity and minimize costs.
- Managed daily manpower planning and addressed employee turnover issues effectively.
- Focused on employee retention strategies to build a cohesive team environment.
- Achieved financial targets related to productivity and meals served per hour.
- Collaborated with management to enhance operational performance and service delivery.

Food Operations Manager 📅 Feb / 2023-Feb / 2024
Lakeside Apparel Co 📍 Chicago, IL

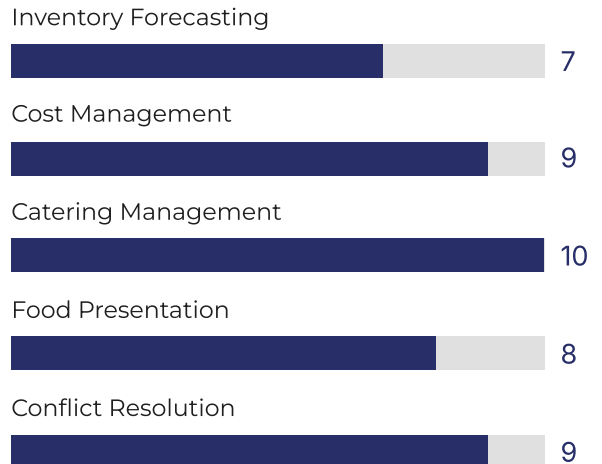
- Assisted in managing a university dining center, focusing on menu execution and budget adherence.
- Implemented HACCP guidelines to prevent foodborne illnesses and maintain safety standards.
- Supervised food preparation and service operations in a large correctional facility.
- Coordinated garrison and field feeding operations, ensuring efficient inventory management.

EDUCATION

Associate of Applied Science in Culinary Arts 📅 Feb / 2022 - Feb / 2023
Culinary Institute of America 📍 Denver, CO

Focused on culinary techniques, food safety, and kitchen management.

SKILLS



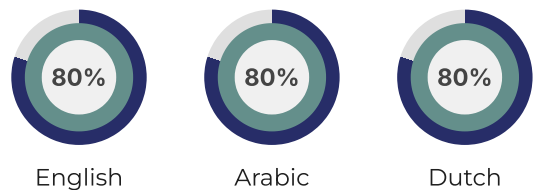
INTERESTS

🎨 Art 🤝 Volunteering
🌲 Hiking 🧘 Yoga

STRENGTHS

🔍 Criticality 📋 Detail-oriented
🤝 Diplomacy 😊 Enthusiasm

LANGUAGES



ACHIEVEMENTS

- ★ Improved food service efficiency by 15% through effective staff training and adherence to operational standards.
- ★ Achieved 100% compliance with health regulations during inspections, enhancing the facility's reputation.