



WILLIAM PEREZ

Food Operations Specialist

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PROFESSIONAL SUMMARY

Dedicated Food Operations Specialist with 2 years of experience in food production and service excellence. Skilled in inventory management, compliance with health regulations, and training staff on food safety protocols. Eager to contribute to a dynamic team focused on enhancing culinary operations and customer satisfaction.

WORK EXPERIENCE

Food Operations Specialist

Maple Leaf Consulting

 Mar / 2024-Ongoing

 Toronto, ON

1. Prepared and cooked menu items according to production schedules while ensuring compliance with safety standards.

2. Maintained cleanliness and sanitation in kitchen areas and equipment.

3. Managed inventory levels to optimize supply usage and minimize waste.

4. Trained new staff on food safety and operational procedures.

5. Assisted in menu planning and food presentation.

6. Conducted quality control checks on food items before serving.

7. Collaborated with team members to ensure efficient food service delivery.

Food Operations Specialist

Lakeside Apparel Co

 Mar / 2023-Mar / 2024

 Chicago, IL

1. Supervised food operations, ensuring compliance with health regulations and quality standards.

2. Coordinated with suppliers for timely delivery of inventory and supplies.

3. Led a team of cooks in preparing meals for large groups, maintaining high standards of food quality.

4. Implemented safety protocols to minimize risks in food handling and preparation.

5. Monitored kitchen staff performance, providing feedback and support for continuous improvement.

6. Conducted regular training sessions on food safety practices for all kitchen personnel.

EDUCATION

Bachelor of Science in Culinary Arts

Culinary Institute of America

 Mar / 2022-Mar / 2023


 Denver, CO


Comprehensive training in the culinary arts, focusing on food safety, nutrition, and menu development.


SKILLS



ACHIEVEMENTS

-  Reduced food waste by 20% through efficient inventory management.

 Implemented new staff training programs resulting in a 15% increase in compliance with health regulations.

 Achieved a 95% customer satisfaction rating in food service surveys.