

JAMES CLARK

Food Production Manager - Advanced Level

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PROFESSIONAL SUMMARY

Strategic Food Production Manager with 10 years of expertise in optimizing large-scale food operations. Proven success in enhancing production efficiency, ensuring compliance with safety standards, and leading high-performing teams. Dedicated to implementing innovative processes that drive quality and operational excellence in food production.

WORK EXPERIENCE

Food Production Manager - Advanced Level

📅 Feb / 2018 - Ongoing

[WidgetWorks Inc.](#)

📍 Denver, CO

1. Utilized PRIMA and PRIMA WEB production systems to streamline inventory and reporting processes across four locations.
2. Designed and implemented a four-week cyclic menu for the main residential food hall, enhancing meal variety and customer satisfaction.
3. Analyzed financial data weekly to optimize budget allocations and reduce costs.
4. Created comprehensive financial tracking sheets for corporate reporting.
5. Led a team of 20-24 employees, fostering a collaborative and productive work environment.
6. Partnered with the Department of Nutrition to mentor interns, enhancing their practical knowledge and skills.
7. Managed procurement processes from 20 suppliers, ensuring timely deliveries and quality ingredients.

Food Production Manager

📅 Feb / 2015 - Feb / 2018

[Summit Peak Industries](#)

📍 Denver, CO

1. Managed food cost controls, ensuring profitability while maintaining high quality.
2. Oversaw ordering and receiving processes, optimizing supply chain efficiency.
3. Established strong relationships with vendors to negotiate favorable terms.
4. Prepared and served breakfast and lunch daily, maintaining high standards of food safety and quality.
5. Coordinated events for top executives, showcasing culinary excellence and attention to detail.
6. Implemented kitchen workflow improvements that reduced service time by 15%.

EDUCATION

Bachelor of Science in Food Science

📅 Feb / 2012 - Feb / 2015

[University of Florida](#)

📍 Phoenix, AZ

Focused on food production management, safety protocols, and quality assurance.

SKILLS

Data Analysis And Reporting



Vendor Relationship Management



Haccp Certification



Lean Manufacturing



ACHIEVEMENTS

- ★ Reduced food waste by 25% through efficient inventory management strategies.
- ★ Increased overall production efficiency by 30% by implementing new workflow processes.
- ★ Achieved 100% compliance in health and safety audits over three consecutive years.