



# ALEXANDER SCOTT

## Food Production Manager - Beginner Level

✉ support@qwikresume.com

☎ (123) 456 7899

📍 Los Angeles

🌐 www.qwikresume.com

### SKILLS

#### Team Leadership Skills



#### Cross-functional Collaboration



#### Staff Training Programs



#### Recipe Development



#### Equipment Maintenance



### INTERESTS

📖 Birdwatching 🧳 Traveling

🏠 Sports Coaching 🧶 Knitting

### STRENGTHS

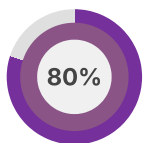
🔗 Pragmatism

🍃 Sensitivity

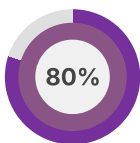
💖 Sincerity

⚓ Stability

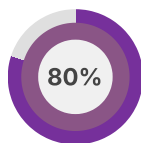
### LANGUAGES



English



Mandarin



Swahili

### ACHIEVEMENTS

🌟 Implemented a new menu system that increased customer satisfaction scores by 20%.

🌟 Reduced food waste by 15% through improved inventory management practices.

🌟 Trained 10 new kitchen staff on food safety and operational procedures.

### PROFESSIONAL SUMMARY

Enthusiastic Food Production Manager with 2 years of hands-on experience in food preparation and team management. Adept at maintaining food safety standards while optimizing kitchen operations for efficiency. Committed to fostering a collaborative work environment and enhancing meal quality to meet diverse client needs.

### WORK EXPERIENCE

#### Food Production Manager - Beginner Level

📅 Feb / 2024-Ongoing

Pineapple Enterprises

📍 Santa Monica, CA

1. Delivered high-quality meals to clients while ensuring compliance with safety and sanitation standards.
2. Managed a team of 20 employees, providing guidance and training to enhance productivity.
3. Developed and implemented standardized recipes and daily specials to improve menu offerings.
4. Oversaw daily production schedules and maintained cleanliness and safety protocols.
5. Created a collaborative work environment, leading to improved team morale and efficiency.
6. Responsible for all aspects of food production operations, from planning to execution.
7. Trained, scheduled, and mentored back-of-house staff to ensure operational excellence.

#### Food Production Manager

📅 Feb / 2023-Feb / 2024

Cactus Creek Solutions

📍 Phoenix, AZ

1. Monitored production lines and assisted with quality control by checking materials and processes.
2. Operated machinery and equipment, including forklifts, to facilitate production workflows.
3. Managed second shift operations, ensuring accurate labeling and compliance with product specifications.
4. Planned weekly meal menus adhering to nutritional guidelines and client preferences.
5. Coordinated large events, preparing meals for up to 600 guests and training kitchen staff.
6. Estimated food and beverage costs and managed procurement of supplies to meet production needs.

### EDUCATION

#### Associate of Applied Science in Culinary Arts

📅 Feb / 2022-Feb / 2023

Culinary Institute of America

📍 Seattle, WA

Acquired skills in food preparation, safety, and kitchen management.