

# SOPHIA BROWN

## Food Service Director

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### PROFESSIONAL SUMMARY

Seasoned Food Service Director with 10 years of extensive experience in overseeing culinary operations and optimizing service delivery. Proven expertise in menu innovation, budget management, and team development. Committed to enhancing dining quality and operational efficiency while promoting health-conscious initiatives and compliance with industry standards.

### WORK EXPERIENCE

**Food Service Director**    📅 Apr / 2019-Ongoing  
**Blue Sky Innovations**    📍 Chicago, IL

- 1. Oversee daily culinary operations, ensuring high standards of food quality and service.
- 2. Implement cost-saving initiatives while maintaining quality and service standards.
- 3. Manage purchasing and inventory control to optimize food costs and minimize waste.
- 4. Lead and train dietary staff, fostering a collaborative and efficient work environment.
- 5. Conduct regular audits of food safety practices to maintain compliance with health regulations.
- 6. Enhance customer satisfaction by implementing feedback mechanisms and addressing concerns promptly.
- 7. Collaborate with vendors to source high-quality ingredients and supplies.

**Food Service Director**    📅 Apr / 2015-Apr / 2019  
**Crescent Moon Design**    📍 Portland, OR

- 1. Direct all cafeteria operations, including menu planning, staffing, and budgeting.
- 2. Foster relationships with employees, gathering feedback to improve service and menu offerings.
- 3. Organize and execute special events, enhancing employee engagement and satisfaction.
- 4. Supervise food preparation and service, ensuring adherence to quality standards.
- 5. Assist in training kitchen staff in food safety and operational procedures.

### EDUCATION

**Bachelor of Science in Hospitality Management**    📅 Apr / 2012 - Apr / 2015  
**University of Culinary Arts**    📍 Portland, OR

Focused on food service management, menu design, and operational efficiency.

### SKILLS



### INTERESTS

- ✂ Crafting    🖋 Drawing
- 🔧 DIY Projects    🍴 Astronomy

### STRENGTHS

- 💖 Sincerity    ⚙ Positivity
- 🏆 Competitiveness    ✍ Originality

### LANGUAGES



### ACHIEVEMENTS

- ★ Implemented a cost-saving initiative that reduced food waste by 20%, enhancing budget efficiency.
- ★ Developed and executed a seasonal menu that increased customer satisfaction scores by 15%.