



ROBERT SMITH

Food Service Specialist

PROFESSIONAL SUMMARY

Accomplished Food Service Specialist with a decade of experience in optimizing kitchen operations and enhancing food quality. Proven ability to implement effective food safety protocols, manage diverse teams, and elevate customer satisfaction. Committed to continuous improvement and innovation in food service delivery, aiming to enrich the dining experience in every setting.

WORK EXPERIENCE

Food Service Specialist Feb / 2018–Ongoing
Blue Sky Innovations Chicago, IL

1. Explained nutritional benefits to optimize health and prevent disease.
2. Assessed dietary needs and implemented personalized nutrition plans.
3. Monitored food sources and product integrity to maintain quality.
4. Managed daily food service operations, ensuring compliance with health and safety regulations.
5. Developed and implemented menu plans that increased customer satisfaction by 25%.
6. Trained and supervised a team of 10 staff, improving service efficiency by 30%.
7. Conducted inventory management, reducing food waste by 15% through effective stock control.

Food Service Specialist Feb / 2015–Feb / 2018
Cactus Creek Solutions Phoenix, AZ

1. Skilled in cleaning, cutting, and cooking meat and poultry to high standards.
2. Prepared meals according to established menus and dietary restrictions.
3. Served meals to residents and staff, ensuring quality and presentation.
4. Maintained cleanliness of kitchen equipment and work areas per health regulations.
5. Led a team in meal preparation for over 350 individuals daily.
6. Managed inventory, ensuring adherence to FIFO (First In, First Out) principles.
7. Collaborated with suppliers to negotiate contracts, achieving a 10% cost reduction on food purchases.

EDUCATION

Bachelor of Science in Culinary Management Feb / 2012 – Feb / 2015
Culinary Institute of America Phoenix, AZ

Focused on advanced culinary techniques, nutrition, and kitchen management.

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SKILLS



INTERESTS

Scuba Diving E-sports
Reading Fiction Puzzle Solving

STRENGTHS

Stewardship Teamwork
Tenacity Vision

LANGUAGES



ACHIEVEMENTS

- Increased customer satisfaction ratings by 25% through improved meal presentation and service.
- Reduced food waste by 30% through efficient inventory management and portion control.
- Implemented a new training program that improved kitchen staff efficiency by 20%.