



SOPHIA BROWN

Food Supervisor

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Los Angeles

www.qwikresume.com

PROFESSIONAL SUMMARY

Accomplished Food Supervisor with 7 years of experience in optimizing kitchen operations, ensuring compliance with health and safety regulations, and elevating team performance. Proven ability to enhance food quality and customer satisfaction while effectively managing resources and training staff. Passionate about creating a safe and efficient dining environment for all patrons.

WORK EXPERIENCE

Food Supervisor

Quantum Solutions LLC

Jun / 2020-Ongoing

Phoenix, AZ

1. Planned menu changes and determined production levels to minimize overproduction.
2. Ensured adequate supply of materials and tools for staff to perform daily tasks efficiently.
3. Conducted regular inspections to maintain food quality and safety standards per airline and federal guidelines.
4. Ensured compliance with all relevant federal and state laws, regulations, and standards.
5. Provided hands-on training and mentorship to new staff members.
6. Set program goals and chaired committees to support operational improvements.
7. Developed and updated policies and procedures to enhance service quality.

Food Supervisor

Summit Peak Industries

Jun / 2018-Jun / 2020

Denver, CO

1. Managed inventory of food items, placing orders to maintain optimal stock levels.
2. Supervised a team of up to 8 employees, fostering a collaborative work environment.
3. Monitored product freshness and ensured proper storage techniques.
4. Assisted customers and handled cash register operations as needed.
5. Oversaw portion control practices for food served to inmates, ensuring compliance with dietary requirements.

EDUCATION

Associate of Applied Science in Culinary Arts

Culinary Institute of America

Jun / 2016 - Jun / 2018

Santa Monica, CA

Comprehensive culinary training focusing on food preparation, safety, and management.

SKILLS

Team Leadership



Culinary Expertise



Team Leadership



Customer Service



Inventory Management



INTERESTS

Wildlife Conservation

Reading

Woodworking

Gardening

STRENGTHS

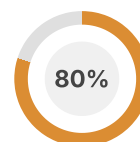
Originality

Agility

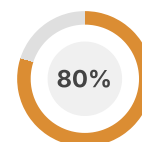
Empathy

Courage

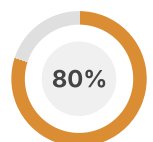
LANGUAGES



English



Mandarin



Spanish

ACHIEVEMENTS

Increased customer satisfaction scores by 20% through enhanced service protocols.

Reduced food waste by 15% by implementing effective inventory management practices.

Achieved 100% compliance during health inspections over three consecutive years.