

Objective

A Kitchen Director professional with a 15-year background in management in the retail industry. Proven ability to develop a strong client base and consistently achieve solid sales results. In-depth product knowledge to identify customer needs and concerns, recommend solutions, and become a trusted customer resource.

Skills

Forklift Operator, And Knowledge Of Osha Health And Safety Regulations, Twic Card, Kitchen Director.

Work Experience

Kitchen Director

ABC Corporation - October 2015 – 2020

- Ensured proper rotation of food.
- Directed team members and team leaders.
- Trained new employees in kitchen.
- Tracked labor.
- Made phone calls as needed.
- Worked both kitchen and FOH.
- Assisted customers and ensuring quality.

Kitchen Director

Delta Corporation - 2012 – 2015

- Managing the daily operations for a \$7 million restaurant.
- Responsible for all kitchen operations - Open kitchen - Cook all meals - Create weekly food order list - Manage all kitchen staff - Kitchen clean-up -
- Skills Used Demonstrate good people skills, management skills, flexibility, time-management skills, ability to work in a fast-paced environment.
- Lead and oversee kitchen team Ensure highest quality food production and kitchen equipment cleanliness Ensure ALL Quality requirements, procedures .
- Direct kitchen operations Interview, hire and train team members Manage inventory, including shipping and receiving Motivate staff and maintain a .
- In charge of the kitchen operations.
- Serves safe certified.

Education

High School Diploma In Education