



EVELYN WHITE

Night Kitchen Manager

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PROFESSIONAL SUMMARY

Dedicated Night Kitchen Manager with 2 years of experience in overseeing kitchen operations during evening shifts. Skilled in staff training, inventory management, and ensuring high standards of food safety. Committed to creating a positive culinary experience for guests while fostering teamwork and operational efficiency in a fast-paced environment.

WORK EXPERIENCE

Night Kitchen Manager

Seaside Innovations

📅 Jun / 2024-Ongoing

📍 Santa Monica, CA

1. Developed weekly specials using seasonal ingredients to enhance menu variety.
2. Collaborated with chefs to ensure proper execution of menu changes.
3. Managed inventory levels and placed orders to maintain stock throughout shifts.
4. Prepared high-quality meals to order, ensuring customer satisfaction.
5. Delivered daily sales reports to the General Manager to monitor performance.
6. Implemented kitchen best practices to improve efficiency and reduce costs.
7. Maintained cleanliness and organization in the kitchen to meet health standards.

Night Kitchen Manager

Silver Lake Enterprises

📅 Jun / 2023-Jun / 2024

📍 Seattle, WA

1. Prepared and cooked meals during busy service hours, ensuring timely delivery.
2. Scheduled kitchen staff to optimize workflow and meet service demands.
3. Supervised training of new kitchen personnel in food safety and equipment use.
4. Ensured consistency in food preparation according to restaurant recipes.
5. Developed and marketed special menus to attract new customers.

EDUCATION

Associate of Applied Science in Culinary Arts

Culinary Institute of America

📅 Jun / 2022

Jun / 2023

📍 Denver, CO

Focused on culinary techniques, food safety, and kitchen management.

SKILLS

Culinary Skills



Menu Planning and Ingredient Sourcing



Conflict Resolution



Scheduling



Equipment Maintenance



INTERESTS

🔊 Woodworking

📷 Photography

🎬 Film

👜 Fashion

STRENGTHS

👁 Insightfulness

🗨 Assertiveness

📋 Detail-oriented

🤝 Diplomacy

LANGUAGES



English



Japanese



Polish

ACHIEVEMENTS

🌟 Implemented a new inventory system that reduced waste by 20%.

🌟 Trained 5 new kitchen staff members, enhancing team performance.

🌟 Introduced a seasonal menu that increased customer satisfaction scores by 15%.