

# Professional Dining Room Management

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**RESTAURANT MANAGER**

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Profit-driven restaurant manager with multi-outlet experience; proven success leading startup, turnaround and high-growth operations; and strengths in building cohesive, top-performing and customer-centric teams. High-energy F&B professional with a history of achieving record-setting P&L gains.

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**Experience**

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ABC HOTEL & RESTAURANT GROUP, Sometown, CO

Restaurant General Manager, 7/13 to Present	Lead Server & Trainer, 1/08 to 2/10
Assistant Restaurant Manager, 2/10 to 7/13	Restaurant Server, 1/06 to 1/08

*Earned repeated promotions, managing F&B outlets, functions and teams within luxury boutique hotel and resort. Presently manage P&L and front- and back-of-house operations for hotel's fine dining steakhouse, family-style casual restaurant, poolside spa café and room service operations. Oversee quality controls, budget management, safety compliance, and the recruitment and performance of 125 restaurant team members.*

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**KEY ACCOMPLISHMENTS:**

- Rebranded image of fine-dining restaurant to reverse a 5-year sales downturn. Worked with executive chef to devise new menu and revamped marketing strategy, triggering 55% sales growth, rave media reviews and a 200% increase in repeat business by local (non-hotel) guests.
- Established mandatory customer service training program for all customer-facing employees. Boosted guest satisfaction scores from 89% to 95% within 6 months of program launch.
- Improved efficiency, sequence of service, order expediting and table-turn times in all dining outlets to achieve a 19% gain in daily covers served with zero additional labor or overhead costs.
- Increased employee satisfaction by 23% while cutting staff turnover in half by developing staff recognition and accountability programs.
- Turned around unprofitable room service operations. Streamlined lunch and dinner options while adding "order-ahead" express breakfasts and late-night fare to increase margins by 7%.
- Partnered with bartenders to create and introduce signature cocktails and gourmet appetizer menu that doubled bar revenues within 2 months.
- Reduced food costs 8% after identifying and eliminating inventory issues such as excess ordering, poor storage and inefficient waste management.
- Collaborated with hotel GM and corporate representatives to plan and execute major kitchen renovation, installing new, modern equipment that increased efficiency by 18%.

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**Education**

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ABC STATE UNIVERSITY, Sometown, CO  
Bachelor of Science in Restaurant Management

*Professional Development:* Dining Room Management • Sanitation and Safety • ServSafe Food Protection Manager Certification • Quantity Food Purchasing • Hospitality Law

*Affiliations:* Restaurant Facility Management Association • Colorado Restaurant Association

Description. The service supervisor's job is a key one in the restaurant business because a large part of the guest's dining experience and satisfaction is derived. Professional Dining Room Management [Carol A. King] on artisanat-voyage-madagascar.com \*FREE\* shipping on qualifying offers. The service supervisor's job is a key one in the Dining Room Management > Cooking and Culinary Services > Culinary and earning a professional master's degree in food service management that can. Lookup the document at: google-logo. Professional dining room management. Translate with. google-logo. translator. This translation tool is powered by Google. Food server and dining room management professionals oversee dining services in restaurants. Degree programs are available at the undergraduate level and. To be an effective Dining Room Manager there are certain attributes you should have to run an efficient food and beverage operation each meal service. "Professional Dining Room Management, Second Edition" discusses the management side of running a restaurant. Written specifically for the dining room. New restaurant in Keene - Forty Six at the Dartbrook Lodge - is seeking a highly motivated, upbeat personable and professional evening dining room manager. Dining room management is one of the majors comprising the School of Culinary Arts/Hospitality. The certificate in dining room management is designed to professionals, who are committed to their products, guests, and the. At the Barrington the Bar & Dining Room Manager will work along with the rest of the. Seeking experienced Dining Room Manager! We are seeking a consummate professional Dining Room Manager to enhance and maintain an upscale dining. for, by download PDF Professional Dining Room Management 2nd Edition book you are also motivated to search from other sources. Tickets & Tours In Eureka. These professional development initiatives help everyone from entry-level customer text messaging options, and a recipe and inventory management system. progressive levels including "Certified Dining Room Associate and Certified. A program that prepares individuals to serve food to customers in formal or informal settings. Includes instruction in the nutritional, sensory, and functional. 5 days ago Dining Room Manager Upscale Casual Restaurant - Sarasota Area Are you a Dining Room Manager looking to lead a team of professionals to the teaching of quality service in a dining room management laboratory setting lacks .. Professional service consultant Karen MacNeil writes. () that the. Find the best Dining Room Manager resume samples to help you improve your Based on our selection of successful example resumes, these professionals.

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