

Full Name

Restaurant Manager

EXPERIENCE

Restaurant Manager

Restaurant Name, Location | 2019- current

Supervise all daily restaurant operations and ensure top-quality service.

Train and develop staff to improve performance levels.

Monitor inventory and budgets, reducing waste by 15%.

Assistant Restaurant Manager

Restaurant Name, Location | (2016 – 2019)

Assisted in planning and organizing special events.

Managed weekly staff schedules.

Shift Supervisor

Restaurant Name, Location | (2014 – 2016)

Led shift operations, ensuring service quality and adherence to health and safety standards.

Trained new employees on customer service and menu knowledge.

Resolved customer complaints efficiently, improving guest satisfaction ratings.

Education & Certifications

Bachelor's Degree in Business Administration – University Name | 2014

HACCP Certification in Food Safety Management

SKILLS

Team leadership and staff motivation.
Excellent customer service communication.
Strategic planning and data analysis.
Budget and inventory management.
Problem-solving and quick decision-making.
Ability to work under pressure.
Event planning and promotional activities.
Commitment to food safety and hygiene standards.



+966
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Your name@mail.com



Jeddah,
KSA



/LinkedIn URL

OBJECTIVE

Results-driven restaurant manager with 7+ years of experience in fine dining and fast-food operations. Skilled in optimizing strategies, leading teams to deliver exceptional service, and driving revenue growth. Adept at crisis management, problem-solving under pressure, and building strong relationships with customers, staff, and suppliers.

LANGUAGES

Arabic: Native.

English: Advanced (Speaking & Writing).

INTERESTS

Exploring the latest trends in food and hospitality.

Developing leadership skills through reading and training.

Trying new cuisines from different cultures.