

AARON COLLINS

Entry-Level Restaurant Manager

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PROFILE

A recent graduate in Hospitality Management with hands-on experience in restaurant leadership and culinary arts. Demonstrates robust skills in staff supervision, customer service, inventory, and budget management, resulting in improved customer satisfaction and operational cost reduction. Strong credentials in food safety, complemented by experience at Chipotle and Yum! Brands Inc.

PROFESSIONAL EXPERIENCE

Restaurant Manager

Chipotle, Boston, MA | August 2021 - Present

- Hired and trained a team of 15 service staff, creating efficient schedules and addressing performance issues to provide high-quality service
- Spearheaded a customer-service initiative that increased satisfaction scores by 20% within three months
- Managed restaurant operations within budget, reducing waste and sourcing supplies to decrease costs by 10%

Junior Chef

Yum! Brands Inc., New York, NY | January 2020 - July 2021

- Assisted in menu preparation, contributing to a 15% sales increase
- Conducted food-safety inspections with a 100% pass rate
- Trained under senior chefs on inventory management and kitchen equipment maintenance

EDUCATION

Bachelor of Science in Hospitality Management

Cornell University, Ithaca, NY | May 2020

Associate of Culinary Arts

The Culinary Institute of America, Hyde Park, NY | December 2019