

LJ

Liam Johnson

Food Store Assistant Manager

Experienced food store assistant manager with 6+ years of expertise in grocery operations, shrinkage control, and food safety compliance. Reduced product shrinkage by 20%, achieved a 100% food safety inspection pass rate, and improved customer satisfaction scores by 15% through employee service training at FreshMart Groceries. Known for driving operational efficiency and maintaining rigorous compliance standards in fast-paced food retail environments.

Location

Austin, TX

Phone

(555) 000-0000

Email

email@example.com

Education

Houston Community College |
Houston, TX
May 2014
Associate Degree in Business
Administration

Key Skills

- Food safety compliance and health code adherence
- Shrinkage control and loss prevention
- Staff scheduling and labor management
- Customer service management and training
- Inventory rotation and FIFO procedures
- Vendor receiving and quality verification
- Health and safety audit preparation
- Team training and performance coaching
- Store operations and departmental coordination

Professional Experience

Assistant Manager, FreshMart Groceries | Austin, TX

March 2019 - Present

- Reduced product shrinkage by 20% by introducing enhanced inventory tracking, structured daily waste logs, and targeted training on high-shrinkage product categories
- Trained all staff on food safety compliance and handling procedures, achieving a 100% pass rate on county health department inspections across 4 consecutive annual reviews
- Improved customer satisfaction scores by 15% by designing and delivering a department-level service training program covering product knowledge, speed of service, and escalation protocols
- Managed receiving operations for 600+ SKUs weekly, reducing receiving errors by 18% through improved verification checklists and vendor communication procedures
- Supervised a team of 15 associates across produce, grocery, and deli departments, maintaining a 97% shift fill rate and reducing unplanned absences by 12% through improved scheduling
- Coordinated 3 health and safety audits per year in partnership with store management, preparing documentation and conducting pre-audit walkthroughs that resulted in zero corrective actions

Stock Supervisor, GreenFresh Foods | Houston, TX

May 2018 - February 2019

- Monitored inventory restocking for 400+ products daily, ensuring adherence to FIFO rotation protocols and food safety handling standards throughout the operation
- Reduced stock replenishment time by 10% through process streamlining including pre-sort staging, zone assignments, and improved vendor communication on delivery schedules
- Supervised a crew of 5 stock associates, assigning daily tasks and verifying completion of restocking, rotation, and cleanliness standards before shift end
- Assisted in preparing weekly inventory variance reports, identifying recurring discrepancy patterns that informed purchasing decisions and reduced over-ordering by 8%