



# MARISOL VEGA

## CONTACT INFORMATION



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Sacramento, CA

## EDUCATION

**B.A., Hospitality Management I**  
Sacramento State University | May 2016

- ServSafe Manager Certification (current through 2027)

## KEY SKILLS

- Weekly P&L and labor forecasting
- Toast POS and 7shifts scheduling
- Food cost and inventory control
- FOH and BOH hiring
- ABC and ServSafe compliance
- Guest recovery and OpenTable management
- New-menu rollouts
- Conversational Spanish

## ABOUT ME

Restaurant Manager with 7 years across full-service and fast-casual concepts. Run shifts of 18 to 22 staff, own weekly P&L for a \$3.4M location, and rebuild teams after high turnover. Known for tightening prime cost without thinning the guest experience.

## PROFESSIONAL EXPERIENCE

**RESTAURANT MANAGER | CEDAR & VINE KITCHEN, SACRAMENTO, CA**  
FEBRUARY 2021 - PRESENT

- Run a 140-seat scratch kitchen with annual revenue of \$3.4M, reporting to the owner-operator on weekly labor, food, and beverage performance.
- Cut food cost from 33.1% to 28.6% over two quarters by renegotiating produce contracts and introducing batch prep targets.
- Hired and onboarded 22 FOH and BOH staff after the post-pandemic reopening; held 90-day retention above prior baseline.
- Built a Toast-based daily checklist that pulled roughly 25 minutes off opening-to-service prep.
- Handle ABC compliance, monthly inventory, and the quarterly Health Department walk-through (last score: 98).

**ASSISTANT RESTAURANT MANAGER | HARBORLIGHT TAVERN, DAVIS, CA**  
SEPTEMBER 2018 - JANUARY 2021

- Supervised dinner shifts averaging 240 covers Thursday through Saturday alongside the GM.
- Trained 30+ servers and bartenders on a new POS rollout with zero service interruption during cutover week.
- Owned the weekly schedule for 14 hourly staff, holding labor between 27 and 29% of sales.
- Resolved guest complaints at the table; OpenTable rating moved from 4.1 to 4.5 over 18 months.

**SHIFT LEAD | PEMBERTON BURGER CO., ROSEVILLE, CA**  
JUNE 2016 - AUGUST 2018

- Led 6 to 8 team members per shift at a fast-casual unit doing about 900 transactions on Saturdays.
- Cross-trained on grill, prep, and cash; first hourly to certify on all four stations in store history.
- Closed cash drawers and reconciled deposits with no shortages flagged across 11 months.