



Bao Watanabe

Kitchen Manager

Kitchen manager with 6 years of experience spanning line cook, assistant kitchen manager, and kitchen manager roles in high-volume restaurants. Raised kitchen productivity by 48.3% by restructuring prep schedules, reassigning workstation duties, and staggering batch production across shifts, while maintaining a 4.6-star online review rating over 3 consecutive quarters. Holds a ServSafe Food Protection Manager Certification and an A.A.S. in Culinary Arts Management, with hands-on proficiency in HotSchedules, MarginEdge, and HACCP compliance.

Location

Galesburg, IL

Phone

(309) 555-0125

Email

bao.watanabe@example.com

Education

Joliet Junior College, Joliet, IL
2018 - 2020
A.A.S. Culinary Arts Management

Key Skills

- HACCP Compliance
- Menu Costing
- FIFO Inventory Rotation
- POS System
- HotSchedules
- MarginEdge
- Meez
- ServSafe Food Safety Standards
- OSHA Workplace Safety
- Production Scheduling
- Portion Control

Professional Experience

Kitchen Manager, Prairie Hearth Kitchen and Bar, Galesburg, IL
2023 - Present

- Raised kitchen productivity by 48.3% by restructuring prep schedules, reassigning workstation duties, and staggering batch production across morning and afternoon shifts.
- Maintained a 4.6-star online review rating over 3 consecutive quarters by standardizing plating specs and conducting daily taste checks before each dinner service.
- Passed 4 consecutive county health inspections with scores ranging from 97.35 to 99.15 by enforcing HACCP protocols and scheduling weekly deep-sanitation audits.
- Specified food portions, course sequencing, and equipment arrangements for a 92-seat restaurant, keeping plate cost within \$0.38 of target on 27 entree SKUs.
- Reviewed daily prep sheets with the line leads before opening and adjusted par quantities to the reservation count, including parties of 6 or more.

Assistant Kitchen Manager, Knox County Ale House, Knoxville, IL
2021 - 2023

- Maintained a 4.4-star online review rating for 5 consecutive months by auditing line output against recipe cards and correcting deviations before plates left the window.
- Achieved a 98.47% pass rate on internal health and safety walkthroughs by rewriting 14 cleaning SOPs and posting station-specific checklists at each of the 5 prep areas.
- Assigned daily duties and workstations for 12 kitchen employees based on volume forecasts pulled from the POS system, keeping labor aligned within 35 scheduled hours per cook.
- Built weekly staff schedules in HotSchedules for lunch and dinner shifts, reducing uncovered call-outs from 4 to 1 per month over a 6-month span.

Line Cook, Spoon River Cafe, Canton, IL
2020 - 2021

- Executed grill and saute station duties for a 68-seat dining room, plating an average of 113 covers per Friday and Saturday dinner shift.
- Passed all 3 unannounced health department inspections during tenure by following Food Code guidelines for temperature logging and cross-contamination prevention.
- Washed and prepped 45 pounds of produce daily, rotating stock by FIFO method and labeling all containers with dates to support health inspection readiness.

Certifications

- ServSafe Food Protection Manager Certification, National Restaurant Association, 2021