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| |  | | --- | | **Robert Cooke****restaurant manager** | | robertcooke@gmail.com | |  | | **T:** (551) 123-7676 | |  | | robertcooke.com | |  | | **Objective** Customer-oriented, experienced restaurant manager with 5+ years of experience leading in a fast-paced food establishment. In addition to providing exceptional customer service, also proven success in team building and marketing development. | | **Skills**  Accounting procedures | Budget development | Knowledge of labor laws | Time management | |  | |  | | --- | | **Experience**the food house—reastaurant manager – Paterson, NJ — 2017 – PresentOversaw and increased sales of food and beverage and ensured satisfactory dining experience for all patrons.Designed and modified budgets.Monitored restaurant operations expenditures and revenue.Hired, trained, and supervised staff of 12 servers, busboys, hostesses, and kitchen personnel.The food house—Assistant Restaurant manager – paterson, nj — 2015 – 2017Oversaw employee tasks to ensure compliance to federal and local safety and food sanitation standards.Assisted in the control of daily expenses relating to restaurant operations.Designed promotional programs to increase sales. | | **EDUCATION**Bacherlor of science in hotel and restaurant management – university of north texas — denton, tx — 2014 Relevant coursework: Restaurant Management, Food Production Management, Dining Room Service, Food Service Operations, Quality Service Management, Food Cost Control and Analysis, Hospitality Marketing. | | **accomplishments** Introduced an improved storage process leading to a 5% decrease in food waste. | |