

Amina Khan

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SUMMARY

Dynamic and results-oriented Restaurant Manager with over 5 years of experience in enhancing operations and driving profitability. Proven track record of optimizing staff performance and managing budgets effectively to achieve operational excellence.

EXPERIENCE

Restaurant Manager

Jan 2022 - Present

Gourmet Bistro, Chicago, IL

- Increased annual revenue by 25% through the implementation of new marketing strategies and seasonal menu updates.
- Improved customer satisfaction scores by 30% within one year, utilizing feedback systems and staff training programs.
- Streamlined inventory management processes, reducing food waste by 15% and saving the restaurant \$10,000 annually.

Assistant Restaurant Manager

Jun 2019 - Dec 2021

The Italian Table, Chicago, IL

- Led a team of 20 staff, achieving a 20% reduction in employee turnover through enhanced training and engagement initiatives.
- Managed daily operations and coordinated events, resulting in a 40% increase in catering sales over two years.
- Implemented a new POS system that improved order accuracy and reduced service times by 15%.

Floor Supervisor

Mar 2018 - May 2019

Café Delight, Chicago, IL

- Trained and supervised a team of 15, enhancing service standards and increasing repeat customer visits by 25%.
- Collaborated with the kitchen staff to optimize menu and pricing, leading to a 10% increase in average check size.
- Developed weekly staff schedules that improved labor cost efficiency by 12%.

EDUCATION

Bachelor of Science in Hospitality Management

May 2018

University of Illinois, Chicago, IL • GPA: 3.7

SKILLS

Technical Skills: Budget Management, Staff Training and Development, Inventory Control, Customer Relationship Management

Tools & Frameworks: POS Systems (Square, Toast), Microsoft Office Suite, Social Media Marketing Tools