

 (970) 555-6789

 beatriz.harris@email.com

 Grand Junction, CO

EDUCATION

Associate Degree in Culinary Arts

Colorado Mesa University, United States,
Grand Junction, CO

2012 - 2016

ServSafe Manager Certification

National Restaurant Association, Date:
July 2021, Valid Until: 2026

HACCP Certification

Food Safety Institute, Date: October
2020, Valid Until: 2025

SKILLS

- Experienced in recruiting, training, and managing kitchen personnel.
- Skilled in optimizing kitchen workflows.
- Comprehensive knowledge of health code compliance.
- Proficient in managing inventory, ordering supplies, and controlling waste.
- Ability to analyze and manage kitchen expenses.
- Strong and a customer-focused approach to handling complaints.
- Capable of managing multiple tasks and responsibilities simultaneously.

BEATRIZ HARRIS

KITCHEN MANAGER

PROFESSIONAL SUMMARY

Seasoned Kitchen Manager with over 8 years of experience in fast food operations. Proven expertise in managing kitchen staff, optimizing workflows, and ensuring high standards of food safety and quality. Adept at multitasking, problem-solving, and maintaining efficient kitchen operations in fast-paced environments.

EXPERIENCE

- April 2021 - Now

Kitchen Manager

Burger Haven / United States, Grand Junction, CO

- Supervise and train a team of 15+ kitchen staff, including scheduling shifts, conducting performance reviews, and fostering a positive work environment.
- Ensure compliance with all food safety regulations and standards.
- Manage inventory levels, order supplies, and maintain vendor relationships.
- Monitor and control kitchen expenses, including food costs and labor.

- September 2019 - March 2021

Assistant Kitchen Manager

Taco Bell / United States, Grand Junction, CO

- Assisted in managing a team of 10 kitchen staff, providing training on food preparation and safety protocols, and overseeing daily kitchen operations.
- Conducted regular safety audits and ensured adherence to health regulations, resulting in a 95% compliance rate during inspections.
- Addressed and resolved customer complaints related to food quality or service, enhancing overall satisfaction.

- January 2016 - August 2019

Line Cook

Fast Eats / United States, Grand Junction, CO

- Prepared and cooked a variety of menu items according to established recipes and quality standards.
- Maintained a clean and organized workstation, managing multiple cooking stations simultaneously during high-volume periods.