



# Robin Long

## KITCHEN MANAGER

(658) 944-3588

robin.a.long@gmail.com

United States, Richmond, VA

### SKILLS

Inventory Management	Expert
Staff Supervision	Expert
Menu Planning	Expert
Cost Control	Expert
Food Preparation	Expert
Adaptability	Expert
Conflict Resolution	Expert

### PROFESSIONAL SUMMARY

Experienced and detail-oriented kitchen manager currently pursuing a degree in Culinary Arts at Richmond University. Seeking a Kitchen Manager position at Chick-fil-A to leverage strong leadership skills, extensive kitchen management experience, and commitment to maintaining high standards of food quality and safety.

### EXPERIENCE

March 2023 - Now

#### Kitchen Manager

The Gourmet Bistro / United States, Richmond, VA

- Supervise and coordinate kitchen staff, ensuring efficient and effective operations during high-volume service periods.
- Oversee inventory management, including ordering, receiving, and stock rotation, to minimize waste and reduce costs.
- Implement and maintain food safety standards, including proper storage, handling, and sanitation practices.
- Monitor food quality and presentation, ensuring consistency and adherence to recipe standards.

June 2022 - February 2023

#### Assistant Kitchen Manager

Bella Italia / United States, Richmond, VA

- Assisted in managing kitchen operations, including staff scheduling, inventory control, and food preparation.
- Ensured compliance with health and safety regulations, conducting regular inspections and training sessions.
- Coordinated with front-of-house staff to streamline service and improve customer satisfaction.
- Managed food orders and deliveries, maintaining accurate records and minimizing food waste.

### EDUCATION

2021 - Now

#### Bachelor of Arts in Culinary Arts

Richmond University / United States, VA

#### ServSafe Manager Certification

2023

#### First Aid and CPR Certified

2021