Michael Patel

CORPORATE DINING MANAGER

(212) 654-9870

michael.patel@gmail.com

United States, New York, NY

SKILLS

Corporate food service Expert management Menu design and Expert nutritional planning Vendor negotiations and Expert procurement Team leadership and staff Expert training Budget management and Expert cost control Event catering and client Expert relations Food safety and allergen Expert management

Expert

LANGUAGES

Customer satisfactio-

n improvement

• Fluent in English and Hindi

AWARDS

- Employee of the Year, Summit Catering Solutions, 2021
- Excellence in Vendor Negotiations Award, Urban Eats Catering, 2018

PROFESSIONAL SUMMARY

Resourceful and results-driven Corporate Dining Manager with experience leading large-scale food service programs in Fortune 500 environments. Proven expertise in enhancing dining experiences, optimizing operational costs, and managing cross-functional teams to achieve organizational goals.

EXPERIENCE

March 2019 - Now

Corporate Dining Manager

Summit Catering Solutions / New York, NY

- Lead and mentor a team of 40, including chefs, kitchen assistants, and dining room staff.
- Design and implement seasonal, health-conscious menus that cater to diverse dietary needs and corporate wellness programs.
- Spearhead vendor negotiations, securing cost savings of 10% annually through improved pricing agreements.
- Conduct regular employee feedback sessions, resulting in a 22% increase in dining satisfaction.
- Collaborate with the marketing department to introduce innovative food promotions.

January 2016 - February 2019

Assistant Food Service Manager

Urban Eats Catering / New York, NY

- Worked closely with senior management to create customized menus, incorporating client preferences and dietary restrictions.
- Supervised kitchen staff and coordinated food presentation, ensuring adherence to quality standards and customer satisfaction.
- Streamlined inventory management, reducing food waste by 18% through more efficient ordering and portion control.
- Provided hands-on training to new staff, ensuring smooth onboarding and consistent performance.

EDUCATION

Associate Degree in Culinary Arts

Culinary Institute of America / Graduated: December 2015

Certifications

- Certified Dietary Manager (CDM), April 2024
- Allergen Awareness Training Certification, June 2023