
ASSISTANT RESTAURANT MANAGER CV

Assistant Restaurant Managers act as “right-hand” of Restaurant Managers. They perform the tasks of Restaurant Managers in their absence. As such, when you write an Assistant Restaurant Manager’s CV, the duties and skills must display the aforementioned responsibility. So, what are the strengths expected from an Assistant Restaurant Manager? First, an Assistant Restaurant Manager must possess strong leadership skills since he will be directing a number of employees under his supervision. Apart from this, he must be knowledgeable in all facets of running a restaurant from food preparation, safety, hygiene, and customer service. Let us look at the sample CV of an Assistant Restaurant Manager below.

Lamar Workman

5478 Sapien. Avenue, Ayr, Ayrshire, E16 1LZ

Tel: – 01828 601678

Date of Birth: – 20/08/90

[email]

Nationality: – British

PERSONAL STATEMENT:

I have worked as an Assistant Restaurant Manager in two different companies where I gained sufficient knowledge in the following areas: catering operations, stock control, staff training, customer relations, and financial reporting. I have extensive experience in supervisory management, financial control and budgeting. I am also very educated and well informed of all governing laws on food preparation, security measures, hygiene and preventative maintenance. I am experienced in managing cafes, coffee shops and fast food restaurants. Given the opportunity, I will apply the knowledge and proficiencies I have learned in running a restaurant to meet the company’s goals and objectives.

PERSONAL SKILLS AND COMPETENCES:

- Hands-on experience in managing high volume restaurants
 - Good knowledge of budget management systems
 - Deep knowledge of sales building techniques
 - Familiarity with stock rotation and control procedures
 - Ability to manage labor controls
 - Ability to recruit and train catering team
-

CAREER HISTORY:

Assistant Restaurant Manager Marriott International, Inc – London Dec 2012 to Till Date

- Assisted Manager in smooth running of all restaurant departments.
- Controlled daily expenses within assigned budget.
- Managed staff training and appraisal programs.
- Ensured that all employees were working in compliance with legal, safety, hygiene and environmental standards.
- Maintained restaurant equipment and other physical items in good condition.
- Ensured that restaurant was properly staffed and managed to enable high dining standards.

Assistant Restaurant Manager Red Carnation Hotels – South West London Sep 2011 to Dec 2012

- Maintained restaurant in compliance with service and sanitation standards.
 - Addressed operational and maintenance needs of the restaurant.
 - Ensured that staffs understood local and state liquor laws.
 - Managed daily financial transactions and maintained financial reports.
 - Developed promotional activities to improve sales.
 - Obtained customer feedback to improve quality of dining and service levels.
-

EDUCATION:

BA (Hons) in Hospitality Management
University of Southampton – Southampton
October 2008 to June 2011
A-levels: English Language, Business Studies, History, Economics
Barony College – Parkgate
September 2006 to June 2008
GCSEs: English Language, Business Studies, History
Westminster School – Westminster
September 2001 to June 2006

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