

Akaylah Smoldt

Fresh Foods Manager

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☎ (543) 241-1031

📍 123 Main St, Baltimore, MD
21201

Education

Bachelor of Science in Food and Nutrition Management at University of Maryland, College Park, MD

Sep 2016 - May 2021

Relevant Coursework: Nutrition Science, Food Service Management, Food Safety and Sanitation, Nutritional Counseling, Food Production and Operations, Dietetic and Nutrition Therapy, Food Chemistry, Human Physiology, and Food Marketing and Merchandising.

Links

[linkedin.com/in/akaylahsmoldt](https://www.linkedin.com/in/akaylahsmoldt)

Skills

Inventory management

Food safety and sanitation

Customer service

Staff training and supervision

Product knowledge and merchandising

Quality control and assurance

Time management and organization

Languages

English

Profile

As a Fresh Foods Manager with over 2 years of experience, I successfully led a team of associates in providing exceptional customer service while maintaining the highest standards of quality and freshness in our department. I consistently drove sales growth by implementing innovative merchandising techniques, optimizing product selection, and minimizing waste. In addition, I effectively managed inventory levels, adhered to food safety guidelines, and ensured that my team was properly trained in all aspects of their roles. My dedication to excellence resulted in increased customer satisfaction and loyalty, ultimately contributing to the overall success of the store.

Employment History

Fresh Foods Manager at Giant Food, MD

Dec 2022 - Present

- Increased overall sales by 15% within the first year, resulting in \$500,000 additional revenue for the Fresh Foods department at Giant Food, MD.
- Implemented a new inventory management system that reduced food waste by 25%, saving the company \$200,000 annually in reduced costs and spoilage.
- Successfully trained and developed a team of 10 employees, leading to a 20% increase in overall productivity and a 10% reduction in employee turnover within the Fresh Foods department.
- Launched a new line of organic and locally sourced products, contributing to a 30% increase in customer satisfaction ratings and attracting a 10% increase in new customers to the store.

Assistant Fresh Foods Manager at Safeway, MD

Jul 2021 - Oct 2022

- Successfully increased fresh food department sales by 15% over a year through effective merchandising strategies and targeted promotions, contributing to an overall store revenue growth of 8%.
- Streamlined inventory management processes, resulting in a 25% reduction in food waste and a 10% improvement in overall product turnover, leading to enhanced profitability for the fresh foods department.
- Developed and implemented a comprehensive employee training program that improved staff productivity by 20% and reduced customer complaints related to food quality and service by 30%.
- Spearheaded a successful cross-departmental collaboration initiative, partnering with the marketing team to create a "locally sourced" campaign that boosted sales of local produce by 40% and earned positive media coverage for the store.

Certificates

ServSafe Food Protection Manager Certification

May 2021

Hazard Analysis and Critical Control Points (HACCP) Certification

Oct 2019