

Marita Tomsen

Deli Manager

Profile

Results-driven Deli Manager with 2 years of experience in overseeing daily deli operations, including staff management, inventory control, and customer service. Adept at implementing strategies to increase sales and profitability, while ensuring adherence to food safety and sanitation standards. Demonstrated success in training and mentoring team members to consistently deliver exceptional customer experiences.

Employment History

Deli Manager at King Soopers, CO

Feb 2023 - Present

- Successfully increased deli sales by 25% within the first six months of management by implementing new marketing strategies, improving product selection, and enhancing customer service.
- Efficiently reduced food waste by 30% through implementing better inventory management practices, optimizing food preparation processes, and training staff on proper food handling techniques.
- Boosted employee retention rate by 40% within a year by creating a positive work environment, offering opportunities for professional growth, and providing regular feedback and recognition.

Assistant Deli Manager at Safeway, CO

Sep 2021 - Dec 2022

- Successfully increased deli sales by 15% within the first year by implementing new marketing strategies and introducing popular items to the menu.
- Streamlined deli operations by reducing waste by 25% through better inventory management and staff training, resulting in significant cost savings for the department.
- Improved customer satisfaction ratings by 20% through enhanced staff training on customer service and product knowledge, ensuring a positive experience for all deli patrons.
- Implemented a new scheduling system for the deli department, reducing labor costs by 10% while maintaining optimal staff coverage during peak hours.

Education

Associate of Applied Science in Food Service Management at Pikes Peak Community College, Colorado Springs, CO

Aug 2017 - May 2021

Relevant Coursework: Culinary Arts, Nutrition, Food Safety and Sanitation, Hospitality Management, Cost Control, Menu Planning, Purchasing and Inventory Management, Human Resource Management, and Marketing for Food Service Operations.

Certificates

ServSafe Food Protection Manager Certification

Feb 2022

Details

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Links

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

Skills

Inventory Management

Food Safety

Staff Training

Customer Service

Scheduling

Budgeting

Merchandising

Languages

English

Italian

Hobbies

Gardening

Cooking and experimenting with new recipes

Woodworking and furniture restoration