

SHAUNTI ORLINSKI

Dietary Manager

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123 Oak Street, Birmingham, AL 35201



PROFILE

A dedicated Dietary Manager with 2 years of experience in overseeing food service operations, ensuring compliance with nutritional guidelines, and managing budgets. Proficient in menu planning, staff training, and coordinating with healthcare professionals to optimize patient outcomes. Adept at implementing food safety protocols and enhancing customer satisfaction. Demonstrates strong leadership, communication, and organizational skills to drive efficiency and success within a healthcare or food service setting.

LINKS

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

SKILLS

Meal Planning

Nutritional Analysis

Allergen Management

Inventory Control

Food Safety Compliance

Staff Training

Budgeting

LANGUAGES

English

German

HOBBIES

EMPLOYMENT HISTORY

● Dietary Manager at Morrison Healthcare, AL

May 2023 - Present

- Reduced food waste by 30% within the first year, implementing a streamlined inventory management system and optimizing meal planning processes at Morrison Healthcare, AL.
- Increased overall patient satisfaction scores by 25% over two years, through the introduction of diverse, nutritious, and customizable meal options, as well as improved communication with patients and staff.
- Achieved a 15% reduction in food costs within 18 months by negotiating better pricing with suppliers, optimizing portion control, and minimizing food waste.
- Led a team of 20 dietary staff members to achieve a 95% compliance rate with state and federal dietary regulations and guidelines, resulting in zero violations during annual inspections.

● Assistant Dietary Manager at Brookdale Senior Living, AL

Jul 2021 - Apr 2023

- Successfully implemented a new meal planning system that increased dietary adherence by 25% and improved patient satisfaction scores by 15% within the first six months.
- Streamlined the food ordering process, resulting in a 20% reduction in food waste and a 10% decrease in overall food costs within the first year.
- Led a team of 10 dietary staff members in achieving a 98% compliance rate with Brookdale Senior Living's nutritional guidelines and protocols, surpassing company expectations and contributing to the facility's overall high-quality care standards.

EDUCATION

Associate of Applied Science in Dietary Management at Wallace State Community College, Hanceville, AL

Aug 2016 - May 2021

Relevant Coursework: Nutrition and Food Science, Food Service Management, Dietetics and Meal Planning, Food Safety and Sanitation, Human Anatomy and Physiology, Medical Nutrition Therapy, and Dietary Management Practicum.

CERTIFICATES

Certified Dietary Manager (CDM)

Jan 2022

ServSafe Food Protection Manager Certification

Oct 2020