


Hideko Sarb

Food Service Director

A dedicated Food Service Director with 5 years of experience in managing and overseeing food service operations in various settings. Possesses strong leadership and organizational skills, with a proven track record of enhancing customer satisfaction, driving operational efficiency, and ensuring compliance with food safety regulations. Adept at menu development, budget management, and staff training, consistently delivering high-quality dining experiences to patrons.

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(751) 937-6199 

123 Oak Street, Charleston, SC 29401 

Education

Bachelor of Science in Hospitality Management at University of South Carolina, Columbia, SC

Aug 2014 - May 2018

Relevant Coursework:
Hospitality Operations,
Financial Management,
Marketing and Sales,
Human Resources, Service
Quality Management, Event
Planning, Food and Beverage
Management, Tourism and
Travel Management, Facilities
Management, and Hospitality
Law.

Links

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

Skills



Employment History

Food Service Director at Sodexo USA, SC

May 2023 - Present

- Successfully increased overall customer satisfaction by 25% within the first year through the implementation of new menu offerings, staff training programs, and improved food quality standards.
- Streamlined the food procurement process, resulting in a 15% reduction in food costs and an annual savings of \$100,000 for the Sodexo USA, SC location.
- Led a team of 50 employees to achieve a 98% health inspection rating, setting a record for the highest score achieved at the Sodexo USA, SC location.

Assistant Food Service Director at Aramark, SC

Aug 2018 - Mar 2023

- Implemented a streamlined inventory management system, resulting in a 15% reduction in food waste and saving the company \$40,000 annually.
- Successfully managed a team of 25 employees, increasing overall efficiency by 20% and boosting customer satisfaction ratings by 10%.
- Developed and executed a new catering menu for corporate events, generating an additional \$75,000 in annual revenue for the company.
- Led a cross-functional team to redesign the cafeteria layout, improving customer flow by 30% and increasing daily sales by 12%.

Certificates

ServSafe Food Protection Manager Certification

Sep 2021

Certified Dietary Manager (CDM)

Oct 2019

Memberships

National Restaurant Association (NRA)

Society for Hospitality and Foodservice Management (SHFM)