

Cydne Dagher

Food Service Specialist

✉ cydne.dagher@gmail.com
☎ (106) 246-5705
📍 123 Aloha Lane, Honolulu, HI 96815

EDUCATION

**Associate of Applied Science
in Culinary Arts at Kapi'olani
Community College, Honolulu, HI**
Aug 2018 - May 2022
Relevant Coursework: Culinary
Techniques, Baking and Pastry
Arts, Food Safety and Sanitation,
Nutrition, Menu Planning, Food Cost
Control, International Cuisine, Culinary
Management, and Hospitality Services.

LINKS

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

SKILLS

- Menu planning
- Food preparation
- Sanitation protocols
- Inventory management
- Customer service
- Nutritional knowledge
- Allergen awareness

LANGUAGES

- English
- Japanese

HOBBIES

- Cooking or experimenting with new recipes
- Gardening or growing fresh produce

PROFILE

Dedicated Food Service Specialist with 1 year of experience in the industry, showcasing exceptional customer service and food handling skills. Proficient in maintaining a clean and efficient work environment while adhering to safety and health regulations. Adept at collaborating within a team and ensuring timely order completion. Committed to continuous learning and professional growth in the food service sector.

EMPLOYMENT HISTORY

- Food Service Specialist at Sodexo Hawaii, HI**
Apr 2023 - Present
 - Increased overall customer satisfaction by 25% within the first year by implementing new menu options, improving food presentation, and enhancing staff training programs.
 - Streamlined food preparation processes, resulting in a 15% reduction in food waste and a 10% improvement in kitchen efficiency, leading to annual cost savings of \$50,000.
 - Developed and executed a successful marketing campaign for the catering department, which led to a 40% increase in bookings and generated an additional \$200,000 in revenue within two years.
- Assistant Food Service Specialist at Hawaii Foodservice Alliance, HI**
Jul 2022 - Mar 2023
 - Successfully managed a team of 10 staff members, resulting in a 15% increase in overall productivity and a 20% reduction in employee turnover within one year.
 - Implemented new inventory management system, reducing food waste by 25% and saving the company \$50,000 annually.
 - Developed and executed a marketing campaign for the company's catering services, leading to a 30% increase in bookings and generating an additional \$100,000 in revenue in just six months.

CERTIFICATES

ServSafe Food Protection Manager Certification
Feb 2022

Certified Dietary Manager (CDM)
Dec 2020

MEMBERSHIPS

- International Food Service Executives Association (IFSEA)
- National Restaurant Association (NRA)