

Ammie Alhadeff

Food Services Manager

Profile

Dedicated Food Services Manager with 2 years of experience in overseeing daily operations, managing budgets, and ensuring top-notch customer service. Skilled in staff training and development, menu planning, and maintaining high levels of food quality and safety. Demonstrated success in streamlining processes, increasing efficiency, and fostering a positive dining experience for guests. Strong organizational and leadership abilities with a passion for driving continuous improvement in food service operations.

Employment History

Food Services Manager at Sysco, FL

May 2023 - Present

- Successfully increased overall customer satisfaction by 15% within one year by implementing new food service processes, streamlining menu offerings, and enhancing staff training at Sysco, FL.
- Oversaw the integration of a new inventory management system that reduced food waste by 20% and saved the company \$50,000 annually in food costs.
- Led a team of 30 employees to achieve a 98% on-time delivery rate for catering orders, resulting in a 10% increase in repeat business and contributing to a 12% overall revenue growth in 2019.

Assistant Food Services Manager at US Foods, FL

Jul 2021 - Mar 2023

- Implemented a new inventory management system that resulted in a 20% reduction in food waste and saved the company \$15,000 annually.
- Successfully negotiated contracts with key suppliers, achieving a 10% cost reduction on food purchases and saving the company \$25,000 per year.
- Led the team in high-pressure situations, resulting in an increase of overall customer satisfaction by 15% and generating a 10% growth in revenue.
- Developed and implemented a new employee training program, which increased staff efficiency by 25% and reduced the need for overtime hours by 30%.

Certificates

ServSafe Food Protection Manager Certification

Oct 2021

Certified Dietary Manager (CDM)

Mar 2020

✉ ammie.alhadeff@gmail.com

☎ (890) 461-7530

📍 1234 Sunshine Blvd, Orlando, FL 32801

Education

Bachelor of Science in Hospitality and Food Service Management at Florida International University, Miami, FL

Aug 2017 - May 2021

Relevant Coursework: Hospitality Management, Food and Beverage Operations, Event Planning, Marketing and Sales, Customer Service, Financial Analysis, Human Resources, Culinary Arts, Food Safety, Lodging Operations, and Facility Management.

Links

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

Skills

Menu planning

Inventory control

Staff training

Customer service

Food safety

Budgeting

Conflict resolution

Languages

English

Hindi