

# Zenae Munguia

Kitchen Supervisor

## Profile

Dedicated Kitchen Supervisor with 2 years of experience in overseeing kitchen operations, ensuring high-quality food preparation, and maintaining a sanitary work environment. Adept at managing inventory, training staff, and implementing cost-effective solutions to enhance efficiency. Proven ability to lead a team and consistently exceed customer expectations.

## Employment History

### Kitchen Supervisor at Compass Group USA, CT

Feb 2023 - Present

- Successfully managed a team of 15 kitchen staff, resulting in a 20% increase in overall productivity and efficiency within the first six months of employment.
- Implemented a new inventory management system, reducing food waste by 30% and saving the company \$10,000 annually in food costs.
- Developed and executed a comprehensive employee training program, leading to a 50% decrease in workplace accidents and a 15% reduction in staff turnover within the first year.

### Assistant Kitchen Supervisor at Sodexo, CT

Aug 2021 - Jan 2023

- Successfully reduced food waste by 25% in one year through efficient inventory management, menu planning, and staff training on proper food handling techniques.
- Streamlined kitchen operations by implementing a new scheduling system, resulting in a 15% reduction in labor costs and improved staff morale.
- Achieved a 98% customer satisfaction rating through consistent delivery of high-quality meals, timely service, and attention to special dietary needs of guests.
- Led a team of 10 kitchen staff to cater a high-profile event for 500 guests, resulting in positive feedback from the client and increased referral business.

## Certificates

### ServSafe Food Protection Manager Certification

Apr 2022

### Certified Kitchen Supervisor (CKS)

Oct 2020

✉ [zenae.munguia@gmail.com](mailto:zenae.munguia@gmail.com)

☎ (166) 741-0137

📍 123 Maple Street, Hartford, CT 06103

## Education

### Associate of Applied Science in Culinary Arts at Manchester Community College, Manchester, CT

Aug 2016 - May 2021

Relevant Coursework: Culinary Techniques, Baking and Pastry, Kitchen and Dining Room Operations, Nutrition, Food Safety and Sanitation, Menu Planning, Food Cost Control, and Culinary Management.

## Links

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

## Skills

Knife proficiency

Food plating

Sous-vide mastery

Allergen awareness

Inventory management

Recipe development

Staff training

## Languages

English

Russian