

Melva Brodzinski

Restaurant

Details

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(373) 461-3762

123 Main St, Boston, MA 02130

Profile

With one year of experience in the culinary industry, our restaurant has quickly become a local favorite, offering a diverse menu of mouth-watering dishes prepared by a skilled team of chefs. Our commitment to using fresh, locally-sourced ingredients, combined with exceptional customer service, ensures an unforgettable dining experience for every guest. We consistently receive rave reviews for our innovative cuisine, inviting atmosphere, and dedication to maintaining the highest standards of quality and cleanliness. Join us for a memorable dining experience that showcases the passion and talent of our culinary team.

Employment History

Restaurant Manager at Legal Sea Foods, MA

May 2023 - Present

- Increased overall customer satisfaction by 15% within the first year by implementing new training programs for staff and streamlining service processes at Legal Sea Foods in MA.
- Boosted monthly sales by 25% over a six-month period through targeted marketing campaigns, resulting in a significant increase in foot traffic and brand awareness.
- Reduced staff turnover rate by 30% within 12 months by creating a positive work environment, offering competitive salaries, and providing opportunities for career growth.
- Improved food cost management by 20% over two years by optimizing inventory control and implementing a more efficient ordering system, leading to reduced waste and increased profit margins.

Assistant Restaurant Manager at Union Oyster House, MA

Aug 2022 - Mar 2023

- Increased overall customer satisfaction by 15% within one year through effective staff training, efficient complaint resolution, and consistent quality control measures.
- Successfully reduced food waste by 20% over six months by implementing a robust inventory management system, optimizing food purchasing decisions, and enhancing menu planning strategies.
- Boosted sales revenue by 10% in a single quarter by launching targeted marketing campaigns, introducing popular seasonal menu items, and fostering strong relationships with local businesses for cross-promotional opportunities.

Education

Diploma in Culinary Arts at Boston Culinary Institute, Boston, MA

Sep 2017 - May 2022