

# Gary White

## Restaurant manager

### AREAS OF EXPERTISE

*Quality control*

*Strategic planning*

*Health & safety*

*Cost control*

*Customer focused*

*Marketing activities*

*Commercial awareness*

*Customer care*

### PROFESSIONAL

*First Aid Certificate*

*Intermediate Food  
Hygiene certificate*

*IOSH – Managing Safety*

### PERSONAL SKILLS

*Energetic*

*Engaging personality*

*Excellent communicator*

*Passion*

### PERSONAL DETAILS

*Gary White  
34 Made Up Road  
Coventry  
CV66 7RF*

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*DOB: 12/09/1985*

*Driving license: Yes*

*Nationality: British*

### PERSONAL SUMMARY

An enthusiastic manager with drive, determination and a proven ability to ensure that a restaurant operates efficiently and profitably. Having a track record of maximizing guest satisfaction and profitability whilst maintaining high standards of food and service and also present a positive and fashionable image of the business. Extensive knowledge of the hospitality industry, it's working practices, recruitment, pay, conditions of employment and diversity issues.

Now looking for a new and challenging managerial position, one which will make best use of my existing skills and experience.

### WORK EXPERIENCE

#### *Fashionable Restaurant – Coventry*

RESTAURANT MANAGER June 2008 - Present

Managing a high volume restaurant & improving all controllable costs thereby maximising financial performance. Also responsible for effectively developing, managing and leading the restaurant team to provide excellent service.

#### *Duties:*

- Ensuring the highest standards of food and beverage service.
- Keeping control of food and labour costs.
- Ensuring Health & Safety and also hygiene procedures & standards are maintained.
- Having an in-depth knowledge of all menus.
- Responsible for recruiting, training & developing restaurant staff.
- Dealing with and resolving customer complaints.
- Maximising all business opportunities to drive sales.
- Communicating with the kitchen staff to ensure efficient food service.
- Advising customers on wine selection.
- Liaising with the Head Chef to discuss and develop the menu.
- Overseeing client bookings & reservations.
- Organising the daily and weekly rotas for the Restaurant's staff.
- Purchasing stock, supplies and negotiating best prices with trade suppliers
- Ability to create a great atmosphere & be a inspirational host.
- Monitoring sales and then writing informative reports for the restaurant owners.

### KEY SKILLS AND COMPETENCIES

- Strong motivational and influential people skills.
- Extensive and relevant knowledge of good food and wine.
- Enthusiasm for creating delicious food and providing a great service.
- An eye for detail and the ability to drive consistent brand standards.
- Experience of managing people and driving business performance.
- Experience of organising private functions including parties and weddings etc.

### ACADEMIC QUALIFICATIONS

BA (Hons) Hospitality with Human Resource Management  
*Nuneaton University 2005 - 2008*

A levels: Maths (A) English (B) Technology (B) Science (C)  
*Coventry Central College 2003 - 2005*

REFERENCES – Available on request.

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