

Anthony Donatello

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Professional Summary

Productive Food Production Manager adept at managing and motivating a food production staff in a variety of settings. Proficient in the application of state and federal safety and health regulations. Focused on performing multiple tasks while maintaining production goals.

Core Qualifications

- Far-reaching experience with food service administration and staff training
- Solid knowledge of kitchen and food preparation equipment
- Vast understanding of automated menu systems and related software applications
- Strong ability to perform mathematical calculations
- Ability to work well in a group setting
- Sound organizational skills

Experience

Food Production Manager

4/1/2002 - 10/1/2005

Oceanside Food Distribution

New Parkland, CA

- Prepared reports of distributions and production levels.
- Used food production software to update existing database.
- Adhered to Hazard analysis and critical control points protocols.

Food Production Manager

10/1/2005 - 1/1/2007

Oceanfront Foods

New Parkland, CA

- Prepared menus and designed recipes.
- Ensured compliance with state and federal health requirements.
- Prepared recipes incorporating client nutritional requirements.
- Ensured compliance with food prep area sanitation standards.
- Prepared weekly inventory reports.

Food Production Manager

3/1/2007 - Present

New Parkland Food Supply Corp.

New Parkland, CA

- Developed and implemented new employee training programs.
- Directly supervised food production staff.
- Coordinated and communicated with various vendors.
- Tracked food production costs.
- Ensured compliance with workplace safety standards.
- Prepared required paperwork for all food production activities.
- Collaborated with other departments as necessary to meet production goals.

Education

Bachelor of Science - Business Management 2002

University of California
New Parkland, CA