

ZACK A. SPENCER

130 Descanso Drive #131 San Jose, CA 95134 – (303)859-9997 – zackspencer12345@gmail.com

SUMMARY OF QUALIFICATIONS

A polished professional with proven Management success. Twelve year track record of developing strong teams that are motivated to exceed sales goals. Specialized in front and back of the house.

PROFESSIONAL EXPERIENCE

The Good Egg – General Manager	Phoenix, AZ	2013-2014
<ul style="list-style-type: none">• Personally responsible for 1.0 million annual revenue.• Daily management of staff of 25, including front and back of house.• Daily ordering of food from multiple purveyors including Shamrock Systems.• Responsible for perfect health department scores		
Red Robin – Assistant General Manager	Phoenix, AZ	2011-2013
<ul style="list-style-type: none">• Daily management of staff of 50, including front and back of house.• Daily ordering of food from multiple purveyors including Shamrock Systems.• Responsible for perfect health department scores		
Mimi's Café – General Manager	Denver, CO	2007-2011
<ul style="list-style-type: none">• Personally responsible for 2.0 million in revenue in 2010.• Daily management of staff of 60, including front and back of house.• Daily ordering of food from purveyors.• Responsible for perfect health department scores.		
Mimi's Café – Assistant General Manager	Denver, CO	2001 – 2007
<ul style="list-style-type: none">• Management team that hired and opened Loveland location in 2006.• Assisted General Manager in all aspects of running a restaurant that produced 2.6 million in its first year.		
Draft Sports Grill – Kitchen Manager	Littleton, CO	1998-2001
<ul style="list-style-type: none">• Daily ordering of food from Purveyors.• Responsible for monthly inventory.• Maintain appropriate labor and food cost.• Ensure perfect health department scores.• Trained and motivated well rounded, responsible kitchen staff.• Scheduled and managed kitchen staff.		
Jackson's All American Sports Grill – Kitchen Manager	Thornton, CO	1994-1998
<ul style="list-style-type: none">• Responsible for weekly and monthly food cost.• Daily ordering of food from purveyors.• Maintained lowest food cost, labor and cleanest kitchen for two years.• Responsible for all Jackson's kitchen inspections.• Assisted and supervised all Jackson's Kitchen Managers with weekly and monthly inventories, including food cost, kitchen labor, and menu development and purveyor issues.• Organized and created effective systems for maximum sales benefit.• Assisted General Manager with monthly liquor and food inventories.• Scheduled and managed kitchen staff.		

Education

The Art Institute of Phoenix	Phoenix, AZ	In Progress
University of Northern Colorado	Greeley, CO	1989-1994