



KARLA GUZMAN

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Summary

motivated kitchen manager adapt at managing a kitchen staff and supervising all cooking and food prep activities. Skilled at maintaining budgets for each project including the purchase of supplies and ingredients. Specialize in efficient staff management. Dedicated, hardworking restaurant management professional with extensive daily planning and operations experience. Skilled in staff training and development.

Skills

- Fluent in English
- multi task
- managing health and hygiene procedures
- attention to details
- problem solving skills
- Inventory control and record keeping
- management skills
- food service background
- hardworking
- reliable
- Team leadership
- Works well under pressure

Experience

Kitchen Manager

02/2018 - Current

paradies lagardere | san francisco, ca

- Oversaw food preparation and monitored safety protocols.
- Motivated staff to perform at peak efficiency and quality.
- Resolved customer concerns with food preparation in a timely manner.
- Hired and managed all kitchen staff.
- Purchased food and cultivated strong vendor relationships.
- Maintained kitchen cleanliness and sanitation through correct procedures and scheduled cleaning of surfaces and equipment.
- Trained staff on proper cooking procedures as well as safety regulations and productivity strategies.
- Unloaded trailers, received merchandise, verified orders and broke down produce loads.
- Washed and disinfected kitchen area, floors, tables, tools, knives and equipment.
- inventory and place order

Kitchen Manager

04/2011 - 02/2018

The Plant Café Organic | San Francisco, CA

- Correctly calculated inventory and ordered appropriate supplies.
- Promoted a positive atmosphere and went above and beyond to guarantee each customer received exceptional food and service.
- conforming at all times with health and hygiene regulations.
- assign, coordinate, and supervise the set up and food production areas within the service kitchen to maximize productivity and minimize waste
- maintain and supervise good housekeeping practices in all areas in the kitchen.
- strictly enforce the "clean as you go" policy.

Education and

High School Diploma

2009

South San Francisco High School | | South San Francisco, CA, United States