

Noemi Sanchez

Dedicated and results-oriented professional with strong leadership and customer service skills, and proven success in managing fast-paced restaurant operations.

Experienced in both front-of-the-house management and back-of-the-house culinary operations, including pastry cooking. Implemented changes that helped cut down production time by 30% during banquets. Skilled in inventory management and ensuring high standards of food quality and service. Committed to driving operational excellence and fostering a positive team environment.

Work Experience

Crew Member

RKR Restaurant-Pomona, CA
January 2024 to June 2024

- Provided exceptional customer service by greeting guests, taking orders, and ensuring accurate and timely delivery of food.
- Assisted in food preparation, maintaining high standards of cleanliness and food safety.
- Handled cash transactions and balanced registers at the end of shifts.
- Collaborated with team members to achieve daily sales targets and operational goals.

Shift Supervisor

LAX Stadium Inn-Inglewood, CA
December 2021 to January 2024

- Lead and manage a team of 6 employees during shifts, ensuring high standards of customer service and operational efficiency.
- Oversee daily operations, including inventory management, cash handling, and adherence to safety and hygiene regulations.
- Train and mentor new employees, fostering a supportive and productive work environment.
- Address and resolve customer complaints and operational issues promptly to maintain a positive experience.
- Implement and monitor cost control measures to optimize resource utilization and minimize waste.

Pastry Cook

The Ritz Carlton-Marina del Rey, CA
January 2019 to November 2021

- Prepared a variety of pastries, desserts, and baked goods in a high-volume kitchen.
- Ensured adherence to recipes, quality standards, and food safety regulations.
- Collaborated with the kitchen team to develop new dessert menu items and seasonal specialties.

- Managed inventory and ordering of baking supplies to maintain stock levels and minimize waste.
- Trained junior kitchen staff on pastry techniques and kitchen protocols.

Education

BS in Hospitality Management

Cal Poly Pomona - Pomona, CA

August 2021 to May 2024

Cerritos College - Norwalk, CA

August 2016 to May 2019

Skills

- Inventory & Cost Control
- Computer Skills
- Leadership
- Teamwork Skills
- Ability to Work in a Team
- Microsoft Office
- Problem Solving & Conflict Resolution
- Leadership & Team Management
- Pastry Cooking & Baking
- Ability to Multitask
- Customer Service
- Customer Service Skills
- Staff Training
- Health & Safety Compliance
- Adaptability
- Communication Skills
- Culinary Experience
- Catering
- Food Preparation
- Cooking
- Time Management
- POS
- Kitchen Management Experience
- Banquet Experience
- Food Safety
- Food Production
- Bilingual

- Spanish
- Marketing
- Sales
- Database management
- Client services
- Filing

Certifications and Licenses

ServSafe Manager Certification

June 2022 to June 2027

RBS Alcohol Server

Driver's License