

William Adams

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Restaurant Manager with 9 years of experience building brands, reducing staff turnover and developing revenue streams to improve the bottom line. Savvy marketer with proven ability to design and implement customer retention strategies. Knowledgeable about health and safety regulations, compliance and restaurant best practices.

Education

Bachelor of Business Management, 3.78 GPA

University of Richmond,
Richmond, VA
August 2006 - June 2010

Key Skills

- Budget adherence
- HR
- Organized and self-motivated
- Restaurant software skills (list specific software experience)
- Strong leadership skills
- Training and compliance

Professional Experience

Restaurant Manager

Culinary Cafe, Washington D.C. | May 2015 - Present

- Assisted in the planning and design of the front and kitchen of the restaurant prior to the Grand Re-Opening
- Increased seating by 20% while staying within all local regulations and guidelines for restaurant operations
- Spearheaded a marketing campaign that led to six months of sold-out reservations and a revenue increase of 68% during that time

Assistant Manager

Faster Food Restaurant, Alexandria, VA | October 2010-April 2015

- Performed multiple daily walk-throughs to ensure the restaurant dining area met corporate guidelines for cleanliness and table turnover
- Organized the schedule for 15+ employees on the evening shift, successfully reducing turnover with more flexible time off and the implementation of a bidding system for shifts
- Reduced costs by 8% by instituting stricter controls on overtime and reducing inventory waste