

SAMANTHA BROWN

A Lead Dietary Aide with 10+ years of experience, specializing in operations management, food service, meal preparation, and nutrition. A strong history of leading diverse teams to improve kitchen and dining room operations. Adept at planning menus and improving food presentation to provide residents with the highest quality dining experience.

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PROFESSIONAL EXPERIENCE

LEAD DIETARY AIDE

Pittsburgh Retirement Community,
Pittsburgh, PA
May 2016 – Present

- Lead a team of eight servers and dietary aides, assign responsibilities, evaluate performance, provide coaching and mentorship, and maintain compliance with food handling, food storage, and food safety policies
- Identify opportunities to reduce waste and conduct inventory forecasting based on orders and requests, which reduced food costs by 10% and decreased waste by 25%
- Built relationships with residents and tailored menus and meals to individual preferences, dietary needs, and nutritional goals

HUMAN RESOURCES MANAGER

Jim's Widget Factory, Plano, TX
January 2016-Present

- Provided support to culinary professionals in the preparation and delivery of meals to patients and communicated with the team to enhance foodservice efficiency
- Interfaced with residents to obtain special requests and feedback on meals and provided reports to the chefs on dietary needs and individual specifications
- Maintained a clean and safe dining environment for residents and families

EDUCATION

High School Diploma
Pittsburgh High School, Pittsburgh, PA
September 2007 - June 2011

KEY SKILLS

- Operations Management
- Team Leadership
- Food Preparation
- Customer Service
- Inventory Management

CERTIFICATIONS

- ServeSafe Certification, 2011