

# Staci Haring

Food and beverage manager

✉ [staci.haring@gmail.com](mailto:staci.haring@gmail.com)

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📍 12 Maple Street, Hartford, CT 06106

## EDUCATION

### Associate of Science in Food Science at Central Connecticut State University

Aug 2012 - May 2017

I've learned how to test the quality of food and how to improve the shelf life of food.

## LINKS

[linkedin.com/in/staciharing](https://www.linkedin.com/in/staciharing)

## SKILLS

Food safety

Food preparation

Menu planning

Cost control

Inventory management

Customer service

Interpersonal skills

## LANGUAGES

English

Indonesian

## HOBBIES

Organizing food and beverage events

Pairing food and drink

Creating new recipes

## PROFILE

I am a food and beverage manager with over 5 years of experience. I have gained valuable experience in managing restaurants, bars, and catering operations. I am a motivated individual who is able to work well under pressure and meet deadlines. I possess excellent communication and interpersonal skills which allow me to build strong relationships with my team members. I am also an effective problem solver who is always looking for ways to improve efficiency within the workplace.

## EMPLOYMENT HISTORY

### ● Food and Beverage Manager at Dunkin' Donuts, CT

Jun 2022 - Present

- Reduced food and beverage costs by 20% through effective menu engineering and portion control.
- Increased revenue by 10% through creative marketing initiatives.
- Developed and implemented new standard operating procedures that increased efficiency by 15%.
- Trained and developed a team of 30+ employees that resulted in high levels of customer satisfaction.
- Led successful catering events for up to 500 guests.
- Negotiated with vendors to secure the best prices for supplies while maintaining quality standards.

### ● Assistant Food and Beverage Manager at Panera Bread, CT

Aug 2017 - May 2022

- Led a team of 15 servers and 4 bartenders while maintaining high levels of customer satisfaction.
- Implemented new systems that resulted in a 20% increase in efficiency.
- Trained all new employees on food safety and sanitation procedures.
- Reduced costs by 10% through effective inventory management.
- Developed positive relationships with vendors which led to discounts on supplies.
- Designed promotional materials that increased sales by 15%.

## CERTIFICATES

### Certified Executive Chef (CEC)

Mar 2021

### Certified Food and Beverage Manager (CFM)

May 2019

## MEMBERSHIPS

American Culinary Federation

National Restaurant Association