Raeanne Hemmati

Food Service Director

Employment History

Food Service Director at Sodexo, KS

Mar 2022 - Present

- Led a team of 15 cooks and servers in preparing 3 meals per day for 100 residents.
- Implemented new food safety procedures that reduced the incidence of foodborne illness by 50%.
- Negotiated with vendors to reduce costs by 10% while maintaining quality standards.
- Created and implemented weekly menus that included resident input and feedback.
- Monitored budget closely and made adjustments as needed to stay within financial constraints.

Assistant Food Service Director at Aramark, KS

Sep 2020 - Feb 2022

- Led a team of 15 food service employees and successfully completed 300 meal services per day.
- Implemented new cost-saving measures that resulted in a 5% reduction in overall food costs.
- Trained all new food service staff on proper sanitation and safety procedures.
- Developed and implemented new menu options that increased customer satisfaction by 10%.
- Worked closely with the head chef to develop weekly specials that were both popular with customers and profitable for the restaurant.

Food Service Manager at Compass Group, KS

Sep 2015 - Jul 2020

- Reduced food cost by 10% through menu engineering and working with vendors.
- Hired and trained a new team of cooks, increasing efficiency in the kitchen.
- Implemented a new customer satisfaction survey that resulted in an increase from 70% to 85%.
- Led the development of a new catering menu that increased sales by 20%.
- Negotiated a contract with a local farm for fresh produce, saving \$2000 per month.

Education

Associate of Arts in Food Service Management at Kansas State University

Aug 2011 - May 2015

I have learned how to manage a food service business, including overseeing food preparation, managing staff, and keeping track of inventory and finances.

Details

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Links

linkedin.com/in/raeannehemmati

Skills

Food Preparation

Food Safety

Sanitation

Menu Development

Cost Control

Customer Service

Human Resources

Languages

English

Italian

Hobbies

Organizing and cooking for large groups

Catering

Food photography