



Micheala Schwin

Kitchen manager

I am a Kitchen manager with over 5 years experience. I have experience managing kitchens, preparing food, and leading teams of cooks. I am a motivated leader who is able to maintain high standards in the kitchen while keeping calm under pressure. I have a strong understanding of food safety procedures and sanitation guidelines. I am also proficient in menu planning and cost control methods

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4250 Riverside Dr, Lansing, MI 
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Education

High School Diploma at Detroit Public Schools, MI

Sep 2012 - May 2017

I have learned excellent communication, interpersonal, and writing skills.

Links

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

Skills

Food safety



Food preparation



Knife skills



Cooking techniques



Menu planning



Inventory management



Languages

English



Urdu



Employment History

Kitchen Manager at Food Service Management Group, MI

Mar 2022 - Present

- Hired and trained a new kitchen staff of 12.
- Implemented cost-saving initiatives that reduced food costs by 15%.
- Streamlined the kitchen's workflow, which increased efficiency by 25%.
- Negotiated with vendors to get better prices on ingredients and supplies.
- Created monthly specials that were popular with customers and boosted sales by 10%.
- Won "Best New Restaurant" in the city from ABC News.

Assistant Kitchen Manager at Aramark Corporation, MI

Sep 2017 - Jan 2022

- Led a team of 12 cooks and dishwashers in a high-volume, fast-paced kitchen.
- Consistently produced food that met or exceeded quality standards set by the Executive Chef.
- Met daily production goals for breakfast, lunch, dinner, and catering services.
- Maintained cleanliness throughout the entire kitchen area including walk-ins, storage areas, prep tables & equipment.
- Monitored inventory levels to ensure that enough supplies were on hand at all times without excessive waste.
- Trained new employees in proper safety procedures as well as knife skills, cooking techniques & plating presentation.

Certificates

ServSafe Food Handler Certificate

Nov 2020

ServSafe Alcohol Certificate

Apr 2019

Memberships

American Culinary Federation

National Restaurant Association