



# Quintana Koda

## Kitchen Manager

I am a kitchen manager with over 5 years of experience in the food and beverage industry. I have a proven track record of success in managing kitchens, including both front-of-house and back-of-house operations. I am an effective leader and motivator, who is able to work well under pressure and maintain a high level of quality control. I have excellent communication skills, which allow me to effectively manage staff and resolve any issues that may arise. In addition, I have a strong understanding of food safety procedures and regulations

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1263 W 34th St, Baltimore, MD   
21211

### Education

**High School Diploma at  
Richard Montgomery High  
School, MD**

Aug 2013 - May 2017

I've learned how to read, write,  
and do math.

### Links

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

### Skills

Food Preparation



Food Safety



Knife Skills



Menu Planning



Inventory Management



Cost Control



### Languages

English



German



### Employment History

#### Kitchen Manager at Charm City Caterers, MD

Mar 2022 - Present

- Hired and trained a new kitchen staff of 12 employees.
- Cut food costs by 15% through improved inventory management.
- Increased efficiency by implementing new systems for order taking and food preparation.
- Improved customer satisfaction ratings from 65% to 75%.
- Decreased employee turnover rate from 25% to 10%.

#### Assistant Kitchen Manager at Copper Kitchen, MD

Jul 2017 - Jan 2022

- Cut food costs by 15% through effective menu planning and waste reduction.
- Supervised a team of 20 cooks and dishwashers, ensuring efficient operations during high-volume service periods.
- Implemented new safety procedures that reduced the number of on-the-job accidents by 25%.
- Trained 5 new kitchen staff members in proper cooking techniques and sanitation standards.
- Reduced customer complaints by 50% due to improved quality control measures.

### Certificates

#### ServSafe Food Handler Certificate

Nov 2020

#### ServSafe Alcohol Certificate

Oct 2019

### Memberships

**American Culinary Federation**

**National Restaurant Association**