

# Robynn Waris

Restaurant Manager

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📍 849 Bridgeview Drive,  
Wichita, KS 67206

## Education

**High School Diploma at  
Olathe North High School,  
Olathe, KS**

Sep 2012 - May 2017

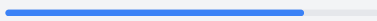
I have learned to be organized, to set goals, and to study effectively.

## Links

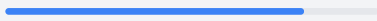
[linkedin.com/in/robynnwaris](https://www.linkedin.com/in/robynnwaris)

## Skills

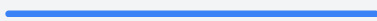
Food Preparation



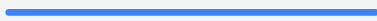
Food Safety



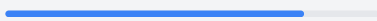
Customer Service



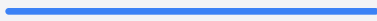
Inventory Management



Employee Scheduling

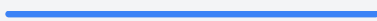


Financial Reporting

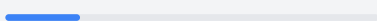


## Languages

English



Russian



## Hobbies

Organizing

Crafting

Reading

## Profile

I have over 5 years of experience as a Restaurant Manager. In my previous role, I was responsible for the day-to-day operations of the restaurant, including managing staff, ordering supplies and inventory, and ensuring that customers are satisfied with their dining experience. I am an effective leader with strong organizational skills and a passion for food service. I am dedicated to providing excellent customer service and creating a positive work environment for my employees.

## Employment History

### Restaurant Manager at Chili's Grill & Bar, KS

Mar 2022 - Present

- Hired and trained a new waitstaff, increasing efficiency by 15%.
- Cut food costs by 10% without compromising quality.
- Implemented a new reservations system that increased table turns by 20%.
- Increased customer satisfaction scores by 5 points.
- Successfully completed ServSafe certification.

### Assistant Restaurant Manager at Olive Garden, KS

Aug 2017 - Feb 2022

- Hired and trained a team of 15 servers who provided excellent customer service, resulting in high customer satisfaction ratings.
- Increased sales by 10% through effective marketing and promotions.
- Implemented new systems and procedures that streamlined operations and reduced costs by 5%.
- Developed strong relationships with suppliers which resulted in cost savings of 10%.
- Led the restaurant to be awarded "Best New Restaurant" in the city.

## Certificates

### Certified Food Safety Manager

Oct 2020

### ServSafe Alcohol Certificate

Nov 2018

## Memberships

**National Restaurant Association**

**American Culinary Federation**