



# Jeanelle Kornblum

Restaurant Owner

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(420) 324-2603 

3600 S Washington St,   
Arlington, VA 22202

## Education

**High School Diploma at  
George Mason University, VA**

Aug 2011 - May 2015

I've learned how to study for  
and take tests, how to do  
research, and how to write  
papers.

## Links

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

## Skills

Food Preparation



Food Safety



Customer Service



Restaurant Management



Marketing and Advertising



Financial Management

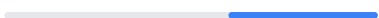


## Languages

English



German



## Employment History

### Restaurant Owner at Darden Restaurants, VA

May 2022 - Present

- Successfully opened and operated a restaurant for 5 years.
- Increased sales by 25% in the first year of operation.
- Maintained a 4-star rating on Yelp for 3 consecutive years.
- Won "Best New Restaurant" in the city's annual foodie awards.
- Created a unique menu that was praised by both customers and critics alike.
- Was featured in The New York Times, Bon Appetit, and other major publications.

### Assistant Restaurant Owner at Brinker International, VA

Aug 2020 - Apr 2022

- Hired and trained a new waitstaff, increasing efficiency by 25%.
- Cut food costs by 15% through innovative menu planning.
- Increased customer satisfaction ratings by 10%.
- Implemented a new reservations system that increased table turnover rates by 20%.
- Developed and implemented a successful marketing campaign that increased revenue by 30%.
- Negotiated with suppliers to get better prices on ingredients, saving the restaurant 5% overall.

### Restaurant Manager at P.F. Chang's China Bistro, VA

Sep 2015 - Jul 2020

- Cut food costs by 15% through improved inventory management and negotiating with suppliers.
- Increased revenue by 10% through effective marketing campaigns and improving customer experience.
- Reduced staff turnover by 25% through better training and development programs.
- Achieved 95% customer satisfaction rating according to surveys.
- Won "Best New Restaurant" in the city for our opening year.
- Ranked in the top 5 restaurants for sales volume out of 100+ restaurants in our chain.

## Certificates

### ServSafe Food Handler Certificate

Nov 2020

### ServSafe Alcohol Certificate

Apr 2019