Shalini Gowda

Restaurant Manager

shalini.gowda@example.com
+91 99XXX XXX35
Bengaluru, Karnataka
linkedin.com/in/shalini-gowda-example

SKILLS

- Restaurant P&L
- Food and beverage costing
- Petpooja POS
- Zomato and Swiggy partner tools
- Staff rostering
- Inventory control
- FSSAI compliance
- MS Excel

CORE SKILLS

- Team leadership
- Guest experience
- Sales growth
- New outlet opening
- Vendor management
- Hiring and training

CERTIFICATIONS

FoSTaC Food Safety Supervisor (Advanced Catering) · FSSAI
Nov 2022

LANGUAGES

- Kannada · Native
- English · Fluent
- Hindi · Professional
- Tamil · Conversational

PERSONAL STATEMENT

Restaurant manager with 9 years in casual dining and café operations, currently running a 140-cover flagship outlet with monthly sales of about ₹62 lakh. Experienced in P&L, food and beverage cost control, staff hiring and rostering, delivery aggregator growth and opening new outlets in Bengaluru and Mysuru.

WORK EXPERIENCE

Restaurant Manager · Tandoor Tales Hospitality Pvt Ltd, Bengaluru — Aug 2021 – Present

- Manage a 140-cover flagship casual dining restaurant with 38 staff, growing monthly sales from ₹44 lakh to ₹62 lakh in three years.
- Brought food cost down from 34% to 30% and beverage cost from 27% to 23% through recipe cards, weekly stock takes and supplier renegotiation.
- Raised the delivery rating on Zomato and Swiggy from 3.9 to 4.4 by fixing packaging, prep times and order accuracy, with delivery now 28% of sales.
- Led the opening of 2 new outlets, hiring and training 45 staff and setting up Petpooja POS, SOPs and licences.

Assistant Restaurant Manager · Copper Pot Café and Bar, Mysuru, Karnataka — Jun 2017 – Jul 2021

- Ran shifts for an 80-cover café and bar, supervising 18 staff and handling cash closing and daily sales reports.
- Planned weekly rosters that cut overtime hours by 20% without affecting service during weekend peaks.
- Organised 30+ live music nights and corporate dinners a year, adding about ₹8 lakh in event revenue annually.

EDUCATION

BHM in Hotel Management and Catering Technology · Karnataka Institute of Hospitality Studies, Mysuru, Karnataka — 2013 – 2017
Grade: 68%

MakePerfectResume . Free