



# MICHAEL ANDERSON

## DIETARY MANAGER

### CONTACT

-  (555) 234-5678
-  michael.anderson@email.com
-  San Francisco, CA

### SKILLS

- Menu Development
- Recipe Creation
- Staff Training
- Customer Engagement
- Nutrition Education

### LANGUAGES

- English
- Spanish
- French

### EDUCATION

BACHELOR'S IN CULINARY ARTS,  
CULINARY INSTITUTE OF AMERICA, 2015

### ACHIEVEMENTS

- Received the Best Healthy Menu Award at the National Culinary Festival.
- Increased customer retention rates by 20% through improved menu offerings.
- Featured in a local magazine for innovative approaches to healthy dining.

### PROFILE

Results-driven Diet Therapy Specialist with 5 years of experience in the culinary and hospitality sectors, focusing on creating nutritious and delicious meal options for various dietary needs. Expertise in recipe development, menu planning, and staff training to ensure adherence to dietary guidelines while maximizing flavor and presentation. Committed to fostering a culture of health within the food service industry, emphasizing the importance of nutrition in overall wellness.

### EXPERIENCE

#### DIETARY MANAGER

##### Gourmet Health Cafes

2016 - Present

- Developed and executed a seasonal menu that increased customer satisfaction ratings by 35%.
- Trained kitchen staff on nutritional standards and dietary restrictions, enhancing food quality.
- Implemented a feedback system that improved meal customization options based on customer preferences.
- Collaborated with suppliers to source organic and locally-sourced ingredients.
- Organized monthly nutrition workshops for staff to promote health-conscious cooking techniques.
- Analyzed sales data to optimize menu pricing and minimize food waste.

#### CULINARY NUTRITION CONSULTANT

##### Healthy Plate Solutions

2014 - 2016

- Advised restaurants on menu modifications to meet dietary guidelines and enhance health offerings.
- Conducted cooking demonstrations at food festivals to educate the public on healthy eating.
- Created recipes that adhered to various dietary restrictions while maintaining high taste standards.
- Worked with nutritionists to develop promotional materials highlighting the health benefits of menu items.
- Facilitated training sessions for culinary teams on nutrition education and meal prep.
- Evaluated client satisfaction and gathered testimonials to improve service offerings.