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EXPERTISE SKILLS

- Food Service Management
- Menu Planning
- Staff Training
- Quality Assurance
- Nutritional Compliance
- Sustainability

LANGUAGES

- English
- Spanish
- French

CERTIFICATION

- Bachelor of Science in Dietetics, Culinary Institute of America, 2014

REFERENCES

John Smith

Senior Manager, Tech Corp
john.smith@email.com

Sarah Johnson

Director, Innovation Labs
sarah.j@email.com

Michael Brown

VP Engineering, Solutions Inc
mbrown@email.com

MICHAEL ANDERSON

FOOD SERVICE DIRECTOR

Visionary Nutrition and Dietetics Officer with extensive experience in food service management and dietary operations. Expertise in overseeing large-scale food service systems, ensuring compliance with health regulations and nutritional standards. Proven track record in optimizing food production processes to enhance quality while minimizing waste. Adept at training and supervising kitchen staff to uphold best practices in food safety and nutrition.

PROFESSIONAL EXPERIENCE

Gourmet Healthcare Services

Mar 2018 - Present

Food Service Director

- Managed daily operations of food service for over 500 clients.
- Ensured compliance with state and federal food safety regulations.
- Developed and implemented menus catering to various dietary restrictions.
- Trained kitchen staff on nutrition and food preparation techniques.
- Conducted regular audits to improve service quality and efficiency.
- Collaborated with dietitians to align food offerings with nutritional guidelines.

Caring Meals Network

Dec 2015 - Jan 2018

Nutrition Services Manager

- Oversaw meal planning and preparation for community programs.
- Coordinated with suppliers to ensure quality ingredient sourcing.
- Implemented cost-saving measures that reduced food waste by 20%.
- Managed a team of dietitians and chefs to enhance service delivery.
- Evaluated client satisfaction through surveys and feedback sessions.
- Developed training programs focusing on nutrition education for staff.

ACHIEVEMENTS

- Achieved a 98% satisfaction rate in client food service surveys.
- Implemented a farm-to-table program that increased local sourcing by 40%.
- Recognized for excellence in food service management by the State Health Board in 2022.