

Pablo Sanchez

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Kitchen Manager

Experienced kitchen manager with over a decade of successful leadership in culinary operations. Adept at orchestrating all facets of kitchen management, including staff supervision, menu development, inventory control, and quality assurance. Proven track record of optimizing efficiency and productivity while maintaining the highest standards of food quality and safety. Exceptional organizational and problem-solving skills combined with a strong commitment to teamwork and customer satisfaction. Seeking to leverage decade-long expertise in culinary management to drive culinary excellence and operational success within a dynamic and growth-oriented establishment.

WORK EXPERIENCE

Sabor a Colombia • Miami, FL • Full-time • 03/2013 – Present

Kitchen Manager

- Began with the company as the establishment opened and assisted in building a name for the restaurant in the community.
- Managed labor, Inventory, and day-to-day operations. .
- Lead the kitchen staff in maintaining health and safety standards.

Latin American • Tamiami, FL • Full-time • 02/2014 – 01/2016

Kitchen Supervisor

El Corral USA • Doral, FL • Full-time • 04/2010 – 02/2013

Training Manager

EDUCATION

High school diploma

Colegio Distrital Republica de Colombia • Bogota • GPA: Colombia

SKILLS

Food Handling and Safety, Food prep, quality control, team leading