AHMED MOHAMMED AL-OTAIBI

Restaurant Operations & Floor Manager

Riyadh, Saudi Arabia | test@example.com | +966 50 123 4567

PROFESSIONAL SUMMARY

Results-driven Restaurant Operations & Floor Manager with extensive experience in leading cross-functional teams, inventory management, and driving service excellence. Certified in HACCP standards with a proven track record of optimizing daily operations, enhancing customer satisfaction, and ensuring strict compliance with quality and safety regulations. Adept at staff training, resource allocation, and operational streamlining in high-volume hospitality environments.

WORK EXPERIENCE

Floor & Operations Manager • **Najd Restaurants** — **Jan 2021 – Present**

Riyadh, Saudi Arabia

- Orchestrated daily restaurant operations, ensuring seamless service delivery for over 200+ guests daily and boosting overall operational efficiency by 15%.
- Managed and mentored a team of 15+ front-of-house and back-of-house staff, implementing rigorous training programs that improved service speed and guest satisfaction scores.
- Optimized inventory management and supply chain workflows, successfully reducing food and operational waste by 12% through meticulous stock auditing and forecasting.
- Enforced strict quality control standards and HACCP compliance protocols, maintaining 100% health and safety inspection compliance.

EDUCATION

Bachelor of Business Administration • **King Saud University** — **2020**

Riyadh, Saudi Arabia

CORE SKILLS & EXPERTISE

Restaurant & Operations Management: Operations Management • Inventory Control • Quality Assurance • Resource Allocation • P&L Management

Food Safety & Compliance: HACCP • Health & Safety Regulations • Food Safety Standards • Quality Control

Leadership & Soft Skills: Staff Training & Development • Team Leadership • Customer Service Excellence • Conflict Resolution

CERTIFICATIONS

HACCP Food Safety Certification - Standard Certifying Body (2021)

LANGUAGES

Arabic (Native) • **English** (Advanced)