

Carlo Cabrera

Food & Beverage Supervisor

- A dedicated professional with 10+ years combined experience as a customer service professional / manager in hospitality and restaurant environments.
- A graduate of the Le Cordon Bleu College Of Culinary Arts in Orlando Florida, with proven experience in Customer Service, scheduling, inventory management, and Human Resources.
- Specializes in maximizing business profits through customer service, employee retention, and efficient inventory control.
- Now seeking to contribute my experience, skills, and expertise to the Reunion Resort Food & Beverage Team.

Phone: (407) 288-2072
Address: 217 Sahalli Court
Davenport, FL 33837
Website: carlocabrera.com
Email: emailcarlo@me.com

EXPERIENCE

Applebee's Restaurant Manager

2012 TO PRESENT

Consistently led the team to meet our sales, labor and food cost goals. While maintaining a positive, clean and safe work environment.

Olive Garden Restaurant Manager

2008 TO 2012

My responsibilities included customer service and guest satisfaction. While maintaining a clean, safe and productive work environment.

Olive Garden Prep and Line Cook

2007 TO 2008

Responsibilities included: Prep and Line Cook, I opened and set up the kitchen for service. I trained new team members as well as managers in training.

EDUCATION

Orlando Culinary Academy, Orlando, Florida Associates Degree

2004

Poinciana High School Diploma

2000

SKILLS

Analytical thinking and planning, Strong verbal and personal communication skills, Organization and prioritization skills, Problem analysis, use of judgment and ability to solve problems efficiently.

RECOMMENDATIONS

Syrena Marina
1 (863) 993-6101
