

# 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.

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### 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

#### Poinciana High School Diploma

2000

#### Orlando Culinary Academy, Orlando, Florida Associates Degree

2004

### 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