

# Miguel Martinez

Owner

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Dedicated General Manager and effective leader, with a twenty year career at successful establishments, who excels at

using proven methods to successfully cut costs, streamline operations and increase productivity.

Seeking to advance in the restaurant industry.

Highlights

Food cost control specialist Bilingual in Spanish

Strong customer relationship builder Stable work history

Ability to handle fast-paced environment Full service restaurant background

Ability to handle/resolve problems Adaptable

High level of cleanly kitchen maintenance Proficiency in inventory and ordering

Proven leadership skills Back of house operations understanding

## WORK EXPERIENCE

### Owner

M & G Construction - Rosenberg, TX - May 2011 to August 2013

Operated remodeling and new construction Company.

Qualified competitive subcontractor bids prior to execution of contracts.

Led the planning, budgeting and direction of all construction projects.

### General Manager

WingStop Restaurant Inc - Houston, TX - March 2004 to April 2011

Surpassed revenue goals in 24 consecutive quarters.

Scheduled and directed staff in daily work assignments to maximize productivity.

Served as mentor to junior team members.

Continually monitored restaurant and took appropriate action to ensure food quality and service standards were

consistently met.

Optimized profits by controlling food, beverage and labor costs on a daily basis.

Consistently maintained high levels of cleanliness, organization, storage, and sanitation of food and beverage

products to ensure quality.

Consistently obtained highest rating from the county health department and company internal audits.

**Operations General Manager**

Entertainment Marketing and Management, LTD - Houston, TX - February 2001 to March 2004

Managed two establishments with combine food and liquor sales of over 4.5 million Per Year.

Managed over 220 employees.

Accountable for all business operations including overall customer satisfaction.

Conducted daily pre-shift and weekly departmental meetings to ensure organizational efficiency.

Developed and maintained a staff that provided hospitable, professional service while adhering to policies and

business initiatives.