



JECKER JUAREZ

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Summary

Seasoned Restaurant Supervisor offering solid background building and leading successful restaurant teams handling large volume of customers. Knowledgeable about enforcing safety and cleanliness standards and optimal inventory management strategies. Calm and level-headed in various situations.

Skills

- Conflict Resolution
- Sales Operations
- Food Services Management
- Service Quality
- Health and Safety Standards
- Staff Management
- System Implementation

Experience

Jollibee Canada | Toronto, ON
Restaurant Supervisor
08/2022 - Current

- Supervised and coordinated activities of restaurant staff to ensure customer service standards are met.
- Ensured compliance with health and safety regulations in the kitchen, storage areas and dining area.
- Resolved customer complaints regarding food quality or service issues promptly and courteously.
- Conducted regular inspections of the premises to ensure cleanliness, proper maintenance and attractive displays.

Aramark - Rogers Center
Concessions Supervisor
05/2023 - 08/2023

- Supervised and trained concessions staff in customer service, food preparation, and cash handling procedures.
- Developed and implemented inventory control systems to ensure accurate ordering of supplies.
- Managed the daily operations of the concession stand, including scheduling employees, setting prices, and ensuring quality standards.
- Ensured compliance with health regulations by inspecting all concession areas on a regular basis.

Tim Hortons | Toronto, Ontario
Crew Team Member
11/2022 - 07/2023

- Assisted customers with orders and inquiries.
- Organized stockroom shelves to maximize space efficiency.
- Maintained cleanliness of store by sweeping, mopping, and dusting surfaces.
- Answered customer questions regarding product features, pricing, availability.

Education and Training

Niagara College | Toronto, ON
Post-Degree Certificate in International Business
Expected in 06/2033