WHITTON RECRUITING CANDIDATE

Restaurant General Manager · Full-service, high volume

ILLUSTRATIVE SAMPLE · FICTIONAL CANDIDATE

SAMPLE RÉSUMÉ Fictional candidate for illustration

PRESENTED BY Ryan Whitton · November 2026

PROFILE

Full-service general manager with twelve years in high-volume restaurants. Owns the P&L for a 220-seat, $6.4M unit and leads a team of about 85. Known for building management benches, controlling prime cost and keeping service steady through change.

EXPERIENCE

Upscale Casual Restaurant Group March 2021 – present

General Manager

Leads a 220-seat, $6.4M unit with a team of about 85. Owns the P&L, scheduling, hiring, guest recovery and vendor relationships. Reduced hourly turnover from 118% to 82% in two years and rebuilt the management team.

Upscale Casual Restaurant Group June 2018 – March 2021

Assistant General Manager and Opening Training Manager

Ran front-of-house operations and closing shifts. Supported three openings for the group, writing training schedules and certifying new servers and bartenders.

Polished Casual Restaurant May 2014 – June 2018

Bar Manager, then Floor Manager

Managed the bar program, ordering and inventory, then moved into floor management and scheduling for a team of 40.

EDUCATION

State University B.S., Hospitality Management

Coursework in food and beverage cost control, hospitality law and human resources.

CERTIFICATIONS

ServSafe Manager | Responsible alcohol service | Workplace safety training

Ryan Whitton · Whitton Recruiting

References available on request