Anthony O Dunn

8103 SW 52nd Lane, Gainesville, FL 32608 | (856)465-5003 | iamantdunn@gmail.com

PROFESSIONAL PROFILE

Seasoned Executive Kitchen Manager boasting over 15 years of esteemed management expertise, I consistently drive outstanding outcomes within stringent timelines, all while upholding absolute guest satisfaction. My forte lies in thriving within dynamic, growth-centric, and fiercely competitive landscapes. I showcase a multifaceted skill set underscored by exemplary leadership, adept coaching abilities, unwavering dedication to customer satisfaction, meticulous attention to detail, and effective loss prevention strategies.

EXPERIENCE

The Cheesecake Factory , Gainesville, FL

Executive Kitchen Manger

- Transferred to Gainesville, FL as a key member of the Opening Management Team in August of 2019
- Collaborated closely with the General Manager to oversee comprehensive aspects of operations, including planning, organization, recruitment, training, and professional development initiatives for a workforce of over 250 individuals. Played a pivotal role in achieving specified objectives across financial, quality, and cultural dimensions of the business.
- Directed training initiatives for various work groups, conducted performance evaluations to identify strengths and weaknesses, and facilitated the identification and grooming of new designated trainers.
- Conducted for annual reviews for managers and and employees
- Maintained diligent oversight of Profit and Loss(P&L) statements, budgets and scheduling to ensure optimal resource allocation
- Responsible for procurement processes, including ordering, receiving, and validating the cost, weight, and specifications of procured goods
- Implemented effective inventory management strategies to control costs associated with labor and ensure alignment with budgetary targets.
- Ensure all compliance with sanitation, ServSafe, safety, production and merchandising requirements
- Troubleshoot and resolve operational issues
- Maintain and establish relationships with third party vendors
- Create and articulate plans and strategies to build sales
- Formulated and communicated actionable plans and strategies to drive sales growth, resulting in a notable increase in revenue from \$8 million to \$11 million for the Gainesville Cheesecake Factory, marking a remarkable 30% surge from 2021 to 2022.
- Developed and promoted an Executive Kitchen Manager, Assistant General Manager, 4 Senior Kitchen Managers, 5 internal staff members into Managers

The Cheesecake Factory, Quaker Bridge, NJ

Executive Kitchen Manager

- Received the Operational Excellence Award in 2016
- Facilitated the development and advancement of a General Manager, 3 Executive Kitchen Managers, and 11 staff members to management
- Worked in tandem with the General Manager to oversee the planning, organizing, hiring, training and development of each individual manager and team member; over 200 employees.

Assistant Executive Kitchen Manager

- Opening Management Team for the Quaker Bridge, NJ Team in August of 2012
- Assisted the Executive Kitchen Manager with hiring needs for kitchen work groups
- Held managers accountable for proper staffing pars
- Created schematics for 7 line cook station setups
- Inventory Sequency; consisting of organizing and labeling all storage locations sheet to shelf
- Validated kitchen work schedules
- Worked side by side with designated trainers validating all training systems

August 2019 - Present

August 2012- March 2016

March 2016 - August 2019

The Cheesecake Factory Senior II Manager - Bridgewater NJ Senior Kitchen Manager - Freehold, NJ Line Cook - Cherry Hill, NJ

EDUCATION

Hillcrest High School - 1999 Queens, NY

SKILLS

Workplace Safety, Supervising Staff, Conflict Resolution, Effective Communication, Strong Understanding of Cost and Labor Systems

COMMUNITY OUTREACH

Volunteer with the "Give Back Team" to engage the community. Built homes with Habitat for Humanity, Adopt a Family with Ronald McDonald, and Annual Peanut Drive with Feeding Kids of America