Teodora Vashenko

Restaurant General Manager

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SUMMARY

Restaurant manager with 9 years in full-service dining, the last 4 running a 140-seat restaurant doing about $3.1M a year. Cut labor from 33% to 29% of sales without dropping service scores and leads a team of 48. Strong in scheduling, cost control, hiring and ServSafe food safety.

EXPERIENCE

General Manager — Copper Ladle Kitchen

Charlotte, NC · Mar 2021 – Present

- Run a 140-seat restaurant serving 1,600-1,900 covers a week, with annual sales growing from $2.6M to $3.1M in 3 years.
- Lowered labor cost from 33% to 29% of sales by rebuilding the schedule around 15-minute sales data from the POS.
- Brought food cost from 34% to 30.5% through weekly inventory counts, portion specs and 2 supplier renegotiations.
- Hired and trained 60+ staff over 3 years and cut 90-day turnover from 48% to 27% with a 5-shift buddy program.
- Passed 7 county health inspections in a row with scores of 97 or higher.

Assistant Manager — Harbor & Vine Bistro

Raleigh, NC · Jun 2017 – Feb 2021

- Opened and closed the 95-seat bistro 4-5 nights a week, handling cash-outs and nightly sales reports.
- Launched a weekday happy hour that added about $4,200 in weekly bar sales within 6 months.
- Answered 100% of online reviews within 48 hours and lifted the average rating from 4.1 to 4.5 stars.

SKILLS

Operations: Scheduling, opening and closing, cash handling, vendor ordering, inventory counts

Finance: P&L review, labor and food cost control, weekly forecasting, budgeting

Systems: Toast POS, 7shifts, OpenTable, MarginEdge, Excel

People and safety: Hiring, training plans, coaching, ServSafe Manager, alcohol service rules

EDUCATION

ServSafe Food Protection Manager Certification, 2024

A.A.S. Hospitality Management, Wake Technical Community College, 2016

Fictional example by FindAJobAI: the person, employers and numbers are invented.