

# LUCA ROMANO

Restaurant Manager

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## PROFESSIONAL SUMMARY

Restaurant manager running a 120-seat mountain-resort dining room with \$4.1M annual sales and a team of 32. Cut food cost 4.2 points while raising guest scores.

## CORE SKILLS

- Front and back of house leadership
- Food cost control
- Scheduling and labour targets
- Menu costing
- Health and safety (Alberta)
- Supplier negotiation
- Guest recovery
- Staff training

## PROFESSIONAL EXPERIENCE

### Restaurant Manager

2022 - Present

*Summit Lodge Dining, Banff, AB*

- Lead 32 staff across service, kitchen and events with \$4.1M annual sales.
- Reduced food cost from 34.1% to 29.9% through portion and supplier changes.
- Raised TripAdvisor rating from 4.0 to 4.6 across 900+ reviews.

### Assistant Manager

2019 - 2022

*Rundle Bistro, Canmore, AB*

- Ran 60-seat dinner service and managed nightly cash-out.
- Hired and onboarded 24 seasonal staff over 3 winter seasons.

## CERTIFICATIONS

- ProServe Alberta - valid to 2028
- Food Safety Certificate (Alberta Health Services)

## EDUCATION

### Hospitality Management Diploma

2019

*SAIT, Calgary, AB*