

DANIEL WHITE

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EXPERIENCE

High Energy, and Professional Operations Manager for over 20 years, experienced in hands-on leadership, training, team building, inventory control, and customer service. Career highlights to include low turnover rate, maximized efficiency and sales, proven customer service satisfaction, and developing great teams.

Restaurant Depot

Assistant Branch Manager

October 2013 – Present

- Merchandising expert.
- Human Resource Management full scale.
- Monitor and control revenue management.
- \$78 Million Annual Revenue.
- Oversee budget and cost controls - participate in budget preparation.
- Inventory Control, directing weekly cycle count schedules.
- Branch HACCP/Perishables Director.
- Receiving Control Management.
- Execute and develop Customer Relations.
- Low Shrink Operations .24 to Net sales year to date.

Burger King Corporation

Floater Sales, Profit, Operations Coach, Midwest Region

August 2013-October 2013

- Completed Operational Training (Position Eliminated during training, Budget cuts).

Noodles and Company, Eagan, MN

December 2012-July 2013

Manager

- Successfully completed MIT program in high volume \$40,000 week revenue.
- Process improvements including hiring, training, and developing new team.
- Lead new restaurant opening.

Presbyterian Homes and Services, Roseville, MN

December 2008 – October 2012

Area Manager

- Managed \$2.5 Million Kitchen opening.
- Hired 18 employees in a three year period and held an 18% turnover rate over this time period.
- Planned and Organized from ground floor new Division of Operations with food safety manual, menu planning, accounts payable, contracts, and LEAN management production and distribution.
- Developed and grew sales in Cook Chill from \$2000 in February, 2012 to \$60,000 in September, 2012.
- Managed nutrition distribution system for 3100 clients- \$90,000 monthly revenue.

Famous Dave's, Apple Valley, MN

March 2008 – April 2009

Assistant General Manager

- Increased catering sales 10% in YTD over fall, winter, and spring 2008, and 2009.
- Improved food cost from 25% down to 23.5%.
- Served as the Area Safety Auditor.

Border Foods Inc., Golden Valley, MN

April 2005 – March 2008

Restaurant General Manager/Area Auditor

- Successfully built a new team in an opportunistic multi-brand operation.
- Improved operational standards with a 92% corporate standard score.
- Achieved a 95% Mystery Shopper Average.
- 4% increase in controllable profit over prior year.
- Promoted to district auditor reporting for seven stores.

Krispy Kreme, Rochester, MN

September 2003 –March, 2005

General Manager/New Unit Openings

- Successfully opened new units in St. Paul, Apple Valley, and Rochester, MN.
- 98% secret shopper scores.
- Maintained expense below budget with accurate planning, waste control, purchasing, and cost effective operating procedures

EDUCATION

UNIVERSITY OF PHOENIX, Minneapolis, MN

Emphasis: Human Resources/Operations

BS, Business Administration, March, 2009.

SKILLS, LEADERSHIP, COMMUNITY INVOLVEMENT, AND CERTIFICATIONS

- Intermediate Microsoft Office Suite and HRIS System Management.
- Human Resource Metric Reporting/Planning.
- 1991 Edison High School Senior Class President/Reunion Chair.
- Volunteer Youth Football Coach, NE Minneapolis, MN
- Serve-Safe Certified, Minnesota Professional Certified Food Manager