

Marcus Thibodeaux

Restaurant Manager

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Summary

Restaurant manager running a 62-seat Cajun-Creole house that books \$2.1M a year with a 28-person front and back of house. Took food cost from 34% to 29% in twelve months, holds weekend labor at 27% of sales, and keeps hourly turnover at half the parish hospitality average.

Experience

Restaurant Manager

Bayou Verde Kitchen · 2022 – Present

- Run a 28-person front and back of house across 62 seats, two patios and a \$2.1M annual operating budget
- Cut food cost from 34% to 29% in one year by rebidding produce and protein vendors and tightening prep-sheet pars
- Hold weekend labor at 27% of sales while the floor turns 240 covers a night through two seatings

Assistant Restaurant Manager

Crescent & Vine Bistro · 2019 – 2022

- Scheduled 18 servers and bartenders across split shifts and doubles, cutting overtime spend 22% inside six months
- Led a full POS changeover covering 3,000 menu and modifier records with zero lost service days during the cutover
- Raised the location's Google rating from 3.9 to 4.5 in a year by personally owning every guest recovery

Shift Supervisor

Pelican Diner Group · 2017 – 2019

- Opened and closed a 90-cover diner solo, balancing three tills within \$5 nightly across a two-year run
- Trained 11 new servers on steps of service, allergy protocol and till discipline before peak season

Education

A.A.S. Culinary Arts & Restaurant Management — Baton Rouge Community College

2017

Skills

P&L ownership | Food and labor cost control | Vendor bids and negotiation | Health inspection readiness

Guest recovery | Floor and reservation management | Wine and cocktail menu training | Private events

Toast POS | 7shifts scheduling | Weekly inventory counts | Daily sales reporting

Hiring and onboarding | Shift-lead development | Tip-pool administration

Certifications

ServSafe Manager

TIPS Certified