Lisa Moorcroft

Restaurant Manager

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Profile

Restaurant manager with nine years in city-centre restaurants, the last three running a 120-cover Italian restaurant with a team of 28. Plans menus with the head chef, writes the rotas and keeps the restaurant inside its budget and its licensing, food hygiene and health and safety rules. Looking for a general manager post with a group opening new sites.

Experience

Restaurant Manager

Vellino, Leeds · 2023–present

- Run a 120-cover restaurant open seven days: a team of 28 and sales of about £2.1 million a year.
- Plan seasonal menus with the head chef, costing each dish so food stays at 28% of sales.
- Write the weekly rotas for kitchen and floor staff, keeping labour inside 30% of sales.
- Order from 11 food and drink suppliers, and renegotiated the wine list to save £14,000 a year.
- Kept the five-star food hygiene rating through two council inspections, with weekly allergen and fire safety checks.
- Recruited and trained 19 staff in 2025, and plan private dining for weddings, birthdays and parties of up to 60.

Assistant Manager

The Corn Exchange Kitchen, Leeds · 2019–2023

- Ran the floor on 200-cover Saturdays and dealt with complaints, cutting refunds by a third in a year.
- Managed the weekly stock take and cashed up at close.

Head Waiter

Brasserie Fourteen, York · 2017–2019

- Led a section of six waiters and trained new starters on service and allergens.

Qualifications

Level 3 Award in Supervising Food Safety in Catering
2024

Personal licence to sell alcohol, Leeds City Council
2019

BA (Hons) Hospitality Management, 2:1
Calder Valley University · 2014–2017

Skills

- Menu costing, budgets and stock
- Rotas and labour control
- Food safety, allergens and licensing
- Recruiting and training staff

Additional information

Full UK driving licence. Available evenings, weekends and bank holidays.