Anna Reed

Operations. Eight years running a $4.1M restaurant: scheduling, margin, vendors, hiring and launches. Moving into operations roles in Austin or remote.

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WHAT I RAN, AND WHAT IT IS CALLED ELSEWHERE

Workforce planning	Scheduled 34 staff across two shifts and held labour at 28.4 percent of revenue against a 31 percent market average.
Procurement	Negotiated with 22 vendors and cut food cost 3.1 points in a year without changing the menu.
Inventory and cost reporting	Weekly counts, variance investigation, and a monthly P&L presented to ownership.
Project and launch management	Opened a second location: build-out timeline, permits, hiring 19 people, and a soft-open plan that kept the first store staffed.

CLOSING THE GAP DELIBERATELY

2026

Google Project Management Certificate, and SQL

Vocabulary and tooling for work I was already doing.

- Built a labour forecasting model in SQL from two years of POS data, weather and local event calendars, predicting covers per hour within 9 percent. It is now what the schedule is built from.
- Rebuilt intake and scheduling for a food bank running 400 volunteers a month.

EXPERIENCE AND EDUCATION

2021 to now

General Manager, Pecan Street Hospitality

$4.1M location, 34 staff, full P&L. Opened the second location in 2024.

2019 to 2021

Assistant General Manager

Scheduling, inventory, vendor relationships, hiring.

2018 to 2019

Shift Lead

2018

BA Communications, University of Texas

STATED PLAINLY

Not yet done

No company larger than 60 employees, no SAP or NetSuite, no remote team management.