

RONNI

EXECUTIVE PROFILE

Results-driven operations leader with extensive experience across hospitality, food production, and multi-site restaurant management. Proven track record of driving operational excellence, improving performance through data and KPIs, and leading high-performing teams in fast-paced environments.

Strong commercial mindset with hands-on leadership style, combining strategic planning, cost control, and people development to deliver consistent results, optimize workflows, and elevate guest experiences. Experienced in overseeing multiple operations and aligning teams with business goals.

CORE COMPETENCIES

Operational Leadership • Multi-Site Management • KPI & Performance Management • P&L Understanding • Process Optimization • Quality & Compliance • Food Safety Standards • Team Development & Coaching • Cost Control • Strategic Planning

PROFESSIONAL EXPERIENCE

Operations Manager

Brødremenighedens Hotel, Christiansfeld | Feb 2026 – Present

- Full responsibility for end-to-end restaurant and kitchen operations
 - Leading teams with focus on performance, structure, and guest satisfaction
 - Driving operational improvements, efficiency, and service excellence
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Senior Operations Manager

Restaurant Ene | Apr 2025 – Feb 2026

- Led full-scale operations in a high-end environment
- Managed performance, staffing, and operational standards

- Focused on team development and consistent delivery of premium service
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Senior Operations Manager

Aihki Restaurant, Finland | Oct 2024 – Apr 2025

- Directed operations in a luxury resort setting
 - Ensured consistent guest experiences and operational quality
 - Worked cross-functionally to align service, kitchen, and business goals
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Operations Manager

Nordatlanten | Jan 2023 – Jan 2024

- Managed high-demand operations with focus on workflow optimization
 - Implemented process improvements to enhance efficiency and output
 - Ensured quality, consistency, and compliance with standards
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Operations Manager

Hallundbæks | Jan 2022 – Dec 2023

- Oversaw staffing, planning, and daily operations
 - Improved operational performance through structured processes
 - Strengthened team capabilities and accountability
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Chef

Smag & Smil | Jan 2022 – Dec 2022

Operations Manager

Marie Louise | Jan 2021 – Jan 2022

Operations Manager

Klinten | Jan 2021

Commis Chef / Chef

Broholm Castle | Jan 2019 – Jan 2021

Culinary Apprentice

Tornøes Hotel | Jan 2018 – Dec 2018

Butcher (Journeyman)

Grambogaard Slagteri | Jan 2017 – Jan 2018

Self-Employed Master Butcher

Jan 2015 – Jan 2017

- Founded and operated own business
 - Full responsibility for production, sales, and financial performance
 - Developed strong commercial and operational understanding
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Certified Master Butcher

Meny | Jan 2015

Butcher (Apprentice & Journeyman)

Mesterslagteren | Jan 2007 – Jan 2015