**CURRICULUM VITAE**

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| **AYAN MUKHERJEE**  **513, Bandel Merry Park, Post & Dist.- Hooghly,**  **Pin-712 103, (West Bengal) INDIA**  **Email :** [**ayan.mukherjee2003@gmail.com**](mailto:ayan.mukherjee2003@gmail.com) **Mobile: +91 9836930559 / +91 9830021378 SKYPE WHATSAPP NO. : 9836930559** |  | | |
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**PASSPORT NO: U8201631**

**PASSPORT DETAILS :- DATE OF ISSUE- 24.12.2020, PLACE OF ISSUE — KOLKATA, DATE OF EXPIRY 23.12.2030**

**OBJECTIVE:**

**To seek challenging customer service & professional atmosphere to work for more experience in food & beverage department for the growth of the company.**

**STRENGHTS & ASSETS:**

**Interpersonal skills, Ability to analyze situations and act accordingly, confident in facing challenges, Adaptable to any kind of situation and always looking forward to the latest development and innovations in the industry.**

**KEY SKILLS:**

* **Operational Management&Maintaining excellence in customer care.**
* **Planning, organizing and co-ordination special events and functions**
* **Ensuring compliance with Health & Safety and Health & Hygiene legislation.**
* **Stock management, rotation, replenishment and stocktaking**
* **Identifying and selection suppliers/ wholesalers ensuring cost-effectiveness.**
* **Autonomous P&L control with responsibility for maximizing year on year turnover & profitability.**
* Interviewing, **assessing and recruiting suitable applicants across disciplines.**
* **Conducting regular reviews and appraisals.**

**CAREER HISTORY:**

**SIMPLE FOOD GROUP OF RESTAURANT, RIYADH (SAUDI ARABIA) 157 July 2019 — 13Th March 2020**

**ROLE UNIT MANAGER**

**FUTURE VALUE RETAIL LIMITED (KOLKATA) 16th Jan 2012 - 31.'t May 2019**

**ROLE FOOD COURT INCHARGE**

**Accountabilities / Key Responsibility Areas/Deliverables:-**

* **Achieving Top-line target and ensuring profitability of the food court.**
* **Tracking Apc., converting foot-falls & developing new avenues for promoting business.**
* **Data analysis & Budgeting of expenses (Cost Rationalization) including control of cash flow, internal audit and establishment of seasonal budgets.**
* **To ensure that the kitchen is run in an efficient manner and that the product quality is standard each day.**
* **Forecast sales and supplies costs, which must be kept to the minimum for greaterprofitability.**
* **Maintain excellent Public Relations with guests, handled with utmost courtesy and speed, to ensure repeat customervisits.**
* **Conduct daily briefings to check for attendance, turnout and review the menu and inform on items to be pushed and those not available**
* **Co-operate with other department heads to see that the overall commitments are fulfilled.**
* **Ensuring the smooth functioning of the kitchen.**
* **Preparing the daily indent sheet for perishables and requisitioning with the forecast in mind and avoiding excess inventory. 3 Planning production to minimize leftovers and wastage**

**a Preparing standard recipes and ensuring adherence to portion sizes prescribed**

* **Maintaining all kitchen equipment and fire fighting appliances in excellent working condition and in good repair.**
* **Maintaining the kitchen premises in spotless condition including the work area and floor spaces and tiled surfaces.**
* **Ensuring that kitchen employees are always turned out in clean uniforms and caps and work in a clean and hygienic way.**
* **Ensuring personal hygiene of his staff and their medical fitness**

**a Assisting with all food and other inventories taken in his area of control**

* **Constantly monitoring the food cost percentage and investigating variances if any, followed by remedial action**
* **Ensuring that all food leaving the kitchen is of the highest quality with regard to presentation, aroma and taste, produced at the lowest possible cost for higher profitability.**
* **Abiding by all local laws in force, especially the food adulteration Act and Rules.**
* **Responsible for Planning and set up of the service implementation of the new food courts that the company is opening in different cities of the country**

**Achievements:**

* **Within the last 6 and% years , I have given the food Court a new identity with new branding.**

**a Implementation of new employment law and best practice in the company**

* Implementation **of new operating standards**
* Increased **turnover from Rs. 1.25 crore to 2crore.**
* **Managing 30+ staffs**

**Reported By: Chef. Service Crew, Cashier**

**Reporting To: Zonal Manager**

**"UTSAV RESORTS" (DURGAPUR), WEST BENGAL 22nd Nov109 to 2nd Jan'12**

**ROLE :- MANAGER**

**Utsav Resort is Durgapur (WB) 3star category Motel a Private Property with its 28 rooms, one specialty Restaurant, one Bar & Two Banquet.**

**As overall Manager Reporting to Managing Director I was looking after the entire hotel, which includes planning, training my entire staff list F&B source, food products, Room Seles, Housekeeping staff daily Roaster, Events, Handling guest complains maintaining guest relations, Forecast & Optimizing Profit and Guest satisfaction.**

**Managing 45 staff.**

**Reporting To: Managing director**

**"KOOKIE JAR AND MANGIO"(KOLKATA) 16TH October 2006 to 7th Nov2009**

**A unit of lovely confectionery is a No. 1 Bakery & Confectionery outlet in Kolkata and Mangio is one of the famous Italian restaurants in Kolkata.**

**ROLE :- MANAGER**

* **Corporate Party & Events handling**
* **Menu planning & Taken Special Cake Order**
* **Food cast control**
* **Maintain Guest relation &Fore Cast and optimizing Profits & GuestSatisfaction**
* **Manager 38 staff**

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| **Reported By- Asst. Manager, Sr. Captain, Service Crea, Coolier. Reporting To:- Managing Director.**  **SOURAV'S THE FOOD PAVILION (KOLKATA)**  **ROLE: FLOOR MANAGER**  **Accountabilities/Key Responsibility Areas /Deliverables: -** | **1st October 2004 to 15th October 2006** |

* **Responsible for overseeing and directing all aspects of the restaurant operations. Supervises the function of the restaurant operations, facilities, employees and costs.**
* **Interacts with guests of the restaurant and individuals outside the restaurant including, but not limited to clients, suppliers, government officials, competitors and other members of the local community.**

**Controls on an ongoing basis:**

* **Quality levels of products and service &Total guest satisfaction.**
* **Total guest satisfaction.**
* **Merchandising and marketing.**
* **Operation costs.**
* **Cleanliness and hygiene.**

**3 Fills in for line staff whenever required.**

* **Assists to control and formulate the annual Restaurant budget.**
* **Supervises and co-ordinates in liaison with the Unit Manager and executive Chef,**
* **Establishes and maintains a record system to include, but not limited to the following:**
* **Menu file,Promotion and festivals file,Activities file.**
* **Breakage and inventories file.**
* **Budgets and sales analysis file.**
* **Takes and regulates month-end inventories of chinaware, glassware, silverware, tableware linen andother perishable and non perishable items that are essential and related to the restaurant operations.**
* **Maintains close surveillance of guest comment cards of the restaurant and carries out monthly analysis of the same.**
* **Achievements:**
* **Successfully developing and training new Heads of Departments in all areas of the operation.**
* **Implementing training plan for the operation**
* **Managing 30+ staff**

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| **Reported By: Sr. Captain, Service Crew, Cashier Reporting To: General Manager, Sr. Operation Manager**  **SPACE CIRCLE CLUBS & RESORT PVT LTD (KOLKATA)**  **ROLE : FOOD & BEVERAGE SUPERVISOR** | | **17th Dec,2001 to 4thJune,2004** |
|  |  |  |

* **Launched Odyssey-Multy cuisine restaurant, Flying Saucer — Coffee Shop and Celestial- Bar cum nightClub.**
* **As a restaurant Captain, was leading a team of 18 members of stewards**

**Responsible for:**

* **Day to day operations and smooth functioning of the section**
* **Training to the staff and uplifting the morale of the staff.**

**Reported by: Sr. Stewards**

**Reporting to: Restaurant Manager**

**HOTEL CITIZEN (MUM BAI) 25Th Feb,1999 to 11th Nov,2001**

**ROLE:- CAPTAIN**

**Citizen Hotel a Four Star Property in Mum bai, one coffee Shop, One Bar, 2 Restaurant & 3 Banquate is there. Brief Job Description:-**

**I was looking after the entire banquet execution interacting with the clients type of arrangements, menu planning and duty planning of my staffs accordingly and handling of guest complaints it any.**

**MANSING GROUR (HOTEL MANSING PALACE & MANSING TOWER) JAIPUR**

**ROLE:- HOTEL OPERATION TRAINEE 19thJanuarry, 1997 to 15th Feb,1999**

**Mansing Palace &Mansing Tower a Five Star Property in Jaipur is part of an Industrial group.**

**Mansing Palace is a 95 rooms, one coffee shop, One Bar, One Bar-Be-Q Restaurant & Two Banquet.Mansisng Tower is a 53 rooms, One Multicuisine restaurant one Bar One Banquet & One Conference hall is there.**

**Brief Job Description:-**

**As a hotel operation trainee mooving all major department like. F&B Service, Production, house keeping& Front office As a Hotel Operation trainee Reporting to HR**

**ACADEMIC QUALIFICATION:-**

* **1990 Passed Madhyamik**
* **1994 Passed Higher Secondary**

**PROFESSIONAL QUALIFICATION:-**

* **3 years Diploma in Hotel Management catering and applied Nutrtition from DSMS (Durgapur Society of Management Science), Durgapur (W.B) in 1997**

**TRAINING UNDERGONE DURING HOTELMANAGEM ENT:**

* **Undergo six months Industrial Training in HOTEL QUALITY INN (KOLKATA)**
* **Casual Training in Taj Bengal in F&B Department, Oberai grand, Hotel Hindustan international**

**IT SKILLS:**

* **Windows, MS Office Applications, Internet, MS Word.**

**HOBBIES:**

* **Music, Making Friendship , travelling, Enjoy meeting People from various cultures**

**LANGUAGES:**

* **ENGLISH(RWS), HINDI (RWS), BENGALI (RWS)**

**PERSONAL PROFILE:**

**Father's Name Late Amar Nath Mukherjee**

**DOB 14.02.1974**

**Gender Male**

**Personal Height — 176 cm , Weight — 92 kg**

**Citizenship Indian**

**Marital status Married**

**Religion Hindu**

**Dialect Bengali**

**MISCELLANEOUS DETAILS:**

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| **•** | **Current Industry** | **Hotel** |
| **•** | **Current Functional Area** | **Operations/Profit Center** |
| **•** | **Current Career Level** | **Mid Career** |
| **•** | **Leadership Experience** | **11+ years** |
| **•** | **Current Location** | **Kolkata** |
| **•** | **Willing to relocate** | **Yes** |
| **•** | **Willing to travel** | **Light/Moderate** |
| **•** | **Date of availability** | **15 days Notice** |
| **•** | **Cost to Company** | **Rs 82000/p.m (SAUDI ARAB) + OT + INCENTIVE** |
| **•** | **Fixed incentive** |  |
| **•** | **Expected CTC** | **Negotiable** |

**REFERENCES:**

**Available on request.**

**DECLARATION:**

**I hereby declare that the information furnished above is true to the best of my knowledge.**

**(AYAN MUKHERJEE)**