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| **SACHIN GUPTA**  Room No.11/492,  Sweet Home CHS Bldg.  Kurla Court (West)  +91 – 9867343490  E-mail: [sachin.7421gupta@gmail.com](mailto:sachin.7421gupta@gmail.com) |
| **CAREER OBJECTIVES**  A confident, highly resourceful and reliable hotelier with an in depth understanding the bar, restaurant and hospitality industry. Flexible in the ability to adapt to challenges when they arise while remaining aware of professional roles and boundaries. Having an approachable, cheerful and friendly personality and a proven ability to ensure that a customer’s experience is always relaxing and enjoyable.  Now Looking for a new and challenging managerial position, one which will make best use of my existing skills and experience and also further my personal development. |
| **HIGHLIGHTS**   * Customer Service * Proficient communicator * Quality Management * Developing Budgets * Developing Standards * Organized and able to prioritize * Multi-tasker * Excels at conflict resolution * Knowledgeable and friendly * Operation Management * Self-Starter * Hardworking * Time Management ability * Franchise Management |
| **EDUCATION**   * Graduation in Hotel Management from Dr. D. Y. Patil University 2015 * H.S.C., S.I.W.S. College, Mumbai University 2012 * S.S.C., O.L.G.C. High School, Mumbai University 2010 |
| **SKILLS & CERTIFICATION**   * Participation in the Biggest Inter-School Science Quiz in India. * Participation in the Aqua Regia The Science Quiz. * Secured a Good Percentage in National Environment Talent Search Examination (NETSE). * Bartending course from Cocktail & Dreams, School of Bar and Beverage Operations. * Participation in Indian Sommelier Championship in 2017 and 2018 * Wine and Spirit Education Level II Certified |
| **TRAINING AND WORKING EXPERIENCE**   * Completed 6 months Industrial Training from J.W. Marriott, Mumbai where I got an opportunity to work in various departments like Front Office, Food & Beverages, Culinary, Housekeeping and Human Resources.(2013) * Worked at The Lalit, Mumbai as a Sommelier. (2015-2020) * Worked at the Pop Rates, Mumbai as a Assistant Restaurant Manager * Worked at the Barrel Yantree, Goa as a Bar Manager   ***Duties & Responsibilities***   * Accomplishes department objectives by managing staff, planning and evaluating department activities. * Maintains staff by recruiting, selecting, orienting and training employees. * Inspiring staff to deliver prompt, friendly and efficient service at all times. * Develops, coordinates and enforces systems, policies, procedure and productivity standards. * Establishes strategic goals by gathering pertinent business, financial, service and operation information. * Defines objectives, identifies and evaluates trends and option, chooses a core of action and evaluates outcomes * Organising the daily rota and duties. * Daily and weekly reconciliation of sales/end of week. * Responsible for organizing Wine dinner’s and other promotional activities. * Responsible for training and development of staff * Responsible for management of brand standards, stock rotation and cashing up. * Analysing data and drawing conclusion for the business. * Working with the Manager in coordinating and planning for big events. * Re-evaluating the beverage and wine list offered, highlighting trends and new products to team. * Maintains quality service by enforce quality and customer service standards, analyzing and resolving quality and customer service problems and recommending system improvements. |
| **PROFESSIONAL SKILLS**   * Guest Service Excellence * Impressive Typing Skills * Possess Strong analytical and innovative skills * Computer knowledge – MS Office and Internet. |
| **LANGUAGE PROFICIENCIES**   * Proficient in reading, speaking, and writing in English * Proficient in reading, speaking, and writing in Hindi * Proficient in reading and writing in Marathi |
| **HOBBIES & INTEREST**   * Wine Tasting * Biography writer * DJ |