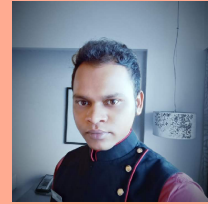


## SUMAN HIRA

S/O : Late sunil hira Vill : Chandpara Post office : Chandpara Bazar P. S :  
Gaighata Dist : North 24 parganas Pin : 743245 ( WB)  
sumankumar.sk919@gmail.com  
9054365500



### OBJECTIVE

Seeking a challenging position at Management Level with the competent organization that offers the opportunity to build on my experiences, knowledge, skills and career development and enabling me to contribute positively towards the organization. Dynamic, Energetic Professional, with 3 years 6 months record of achievement and growth. Providing results in highly competitive markets.

### EXPERIENCE

#### Hotel st Lauren in ahmedabad

2013 - 2014

Tr.Gsa

#### Hotel Regenta by Royal orchid in ahmedabad

2014 - 2015

Gsa

#### Hotel status in Bangalore

2015 - 2016

sr. Gsa

#### Club o7 in ahmedabad

2016 - 2017

As a Sr. Gsa

#### Hotel lemon tree in ahmedabad

2017 - 2017

as a sr.Gsa

#### Hotel grand o7 ahmedabad

2018 - 2019

as a captain

#### Hotel Fern an ecotel in ahmedabad

2019 - 2020

as a Sr. Captain

### EDUCATION

#### Chandpara bani vidha bithi (H.S) school

2008

10th

### ADDITIONAL INFORMATION

#### SELECTED JOB RESPONSIBILITIES:

Ensure thorough effective supervision of all Food and Beverage services.

Suman  
Hira

SUMAN HIRA

### SKILLS

To work in a challenging environment and be known for depth of knowledge, quality, hard work, timeliness of service, and honoring the commitments.

Good positive attitude character, having well team spirit and can also work independently. Ability to accept Challenges and deliver in Competitive and Stressful environment. Excellent time management and good leadership quality. Quickly adaptable to new technologies and domains.

### LANGUAGE

Bengali Hindi English

### INTERESTS

To communicate with people  
Gardening

Flexible and extend job duties to carry out any other reasonable duties and responsibilities as assigned by the F&B Manager .

Assist in the building of an efficient team of employees by taking an active involvement in their welfare, safety, training and development.

Check with customers to ensure that they are enjoying their meals and take action to correct any problems.

Explain how various menu items are prepared, describing ingredients and cooking methods.

Prepare checks that item wise and total meal costs and sales taxes.

Stocked service areas with supplies such as coffee, food, tableware, and linens.

Maintaining inventory for linen, crockery, glassware and cutlery etc.

Preparing the DSR and sending it to the preferred address.

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