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| CURRICULUM VITAE |

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| **IMG_20191211_225346**  **SURYA PRATAP SINGH**  **Phone: +91 9711650865**    **Skype: live:.cid.3450ab7f8a09eac1**  **Email: suryasingh2997@gmail.com**  **Linked: <https://www.linkedin.com/in/surya-pratap-718271176>**  **PERSONAL INFO**  **Date of Birth : 29th May ` 1997**  **Gender : Male**  **Nationality. : Indian Marital Status. : Unmarried Language. : English and Hindi Passport no.: U6888014**  **Hobbies & Interest**  **Listening to music, collecting photographs**  **SYNOPSIS OF ACHIEVEMENTS:**  **Appreciation letter from ITC GRAND CHOLA CHENNAI**  **Represented Hyatt Regency New Delhi in Auto Expo 2018.** | SUMMARY:  **Energetic with 5+ year experience in restaurant operation management within the hospitality industry .**  To be placed in a reputed concern where my skill and talent will be use to achieve the organizations goals and which in turn will enhance my capabilities  CORE COMPETENCIES:   * Visionary Leadership * Operations Management * Training and development * Menu Planning * Guests Equity * Inventory Control   CAREER GRAPH:.   * **Hyatt Regency New Delhi,**   **Since 2017 to till now**   * **Position- Restaurant Supervisor ( The China Kitchen & Bar)** * The flagship hotel of Hyatt hotels in India near Chankayapuri, located in Delhi’s central business district. Comprises of 508 rooms including 51 suites. Hosting 7 of the city’s most acclaimed restaurants and bars, renowned for delectable cuisine from India, Italy, Middle East, Chinese and Oriental. * Best Chinese Restaurant and Bar by Easy Diner 2016, Best restaurant runner up in India by Condensate Travelers and Readers Choice Awards2016, 2018 and 2019 * Experience of **Coffee shop** (Cafe ) as a supervisor   **Duration- One Year**   * Experience of **Banquet as a Guest service associate .**   **Duration- Seven Months**   * Experience of **Fine Dine Italian restaurant (La Piazza) Guest Service associate** * **Duration- Two month** * **Experience of In room dinning as a Guest service associate.** * Started my carrier from **In Room Dinning** in The Grand New Delhi   **Duration- One year (June 2016-may 2017)**   * Successfully completed 6 months of Industrial Training And 6 month of On Job Training from ITC GRAND CHOLA , CHENNAI   ACADMIC QUALIFICATION:  Successfully completed Bachelor of hotel management from Uttrakhand open university  10+2 from UK Board  DUTIES AND RESPONSIBILITIES:   * Planning and executing day to day operations in coordination with Kitchen, Food and Beverage Cost Control, Materials and Purchase, Sales and Public Relations. * Performs opening and closing procedures established for the department. * Check in with guests to ensure satisfaction with each food course and or beverages. * Serves guests their food and beverage in prompt, courteous manner as per the standard sequence of service   **Date : Signature** :  **Place**  **Surya Pratap Singh** |