**SANDIP CHAKRABARTI**



**C/O DR.R N.MUKHERJEE**

**4/2K/43,SARSUNA UPANAGARI**

**NEAR BEHALA SARSUNA COLLEAGE**

**HOCHI MIN SARANI**

**KOLKATA-700 061**

**SANDIP CHAKRABARTI**

PERSONAL DETAILS

NAME : SANDIP CHAKRABARTI

DATE OF BIRTH : 3rd January 1971

NATIONALITY : Indian

RELIGION : Hindu

MARITIAL STATUS : Married

EMAIL ID : sandip236@yahoo.co.in,sandipcamellia.in@gmail.com

CONTACT NO : 9635138012

**OBJECTIVE**

To seek a challenging position within an organization and devote all my professional experience, qualification to the finest level to achieve toughest of goals, for the benefit of the organization and self.

**EXPERIENCE**

**CAMELLIA RESORT & SPA **

**RESIDENT MANAGER**

**MAY 2017 TO TILL SEPT 2018**

**1 YEAR 4 MONTHS**

* Working at **Camellia Resort & Spa**-(A Four Star Hotel-Managed by Multiple Hotels Pvt Ltd ), Santiniketan, Bolpur, West Bengal having 60 rooms, one multicuisine Restaurant, 24 hrs coffee shop, one cafe,3 Banquet halls seating capacity of 500 pax, Green lawn for outdoor functions, pool side bar. Creating the foundation for achieving standard operating procedures of the resort. Providing strategic direction to Departmental Heads on an ongoing basis, optimizing operational efficiencies to achieve higher productivity, Monitoring key Business accounts & provide all Operational support, dealing with Government officials for legal matters, Concentrating on Human Resources Management & concentrating towards the Business Growth.

**PENINSULA GRAND, MUMBAI**

**FOOD & BEVERAGE MANAGER**

**SEPT’2010 TO MARCH’2016**

**5 YEARS 7 MONTHS Peninsula Grand Mumbai**- A 4 Star Super Deluxe Hotel, 81 Rooms, Peninsula – Multi Cuisine restaurant & Bar, Carafe- 24 hours Coffee shop,10 Banquet halls.

* Preparation of the departmental budget, forecasts & co-ordinate the formulation of annual business plan. To ensure that all outlets & banquet is managed efficiently.Interacts with regular guests on daily basis and interacts with key banquet clients at various stages and promote marketing Food & Beverage of the Hotel. Handle outdoor parties, plan & execute functions, organizing food festivals & planning different happening things about F & B department. Conduct employee’s performance appraisals, formulate and up grate departmental operation manual. Overall in charge of the Food & Beverage Department.

**RED CHERRY’S HOTEL’S & RESTAURANTS PVT LTD-MUMBAI**

**OPERATIONS MANAGER**

**MARCH-‘2006 TO SEPT’2010**

**4 YEARS 6 MONTHS**

**RED CHERRY’S HOTEL’S & RESTAURANTS PVT LTD**-**MUMBAI** - 26 outlets all over Mumbai- “Northern Tadka”- Specialty Indian Restaurant, “Jugheads”-Continental Restaurant, “Peeking Tom”-Chinese specialty Restaurant, Slice of lime, Fever, Fuel, Fever, Citrus- Lounge Bars. All outlets are located in different places of Mumbai- i.e. – Andheri, Malad, Kandivali, Powai, Khar, Thane.

* Worked as Operations Manager in Northern Tadka and Jugheads. Monitor in the planning and implementation of new ideas & menu specification as per as guests expectation, Organize special events, Ensure hygiene and food safety. Maintain all trade press subscription and ensuring relevant information is passed on to the Restaurant Managers & Assistant Managers, regularly briefing the managerial staff, Act as a Purchase officer & budget controller for the restaurant, creating a professional relationship with all suppliers, involved in planning for new project. Manage invoices and journals, asset register, involve with all catering equipment repair & maintain them, Assisting sales & Marketing team on report analysis on sales.

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**RADHAKRIHSNA HOSPITALITY SERVICE LTD (R.K.H.S.)-MUMBAI-**

**UNIT CATERING MANAGER**

**NOVEMBER-2004 TO DEC-2005**

**1 YEAR 2 MONTHS**

**RADHAKRIHSNA HOSPITALITY SERVICE LTD (R.K.H.S.)-Mumbai-**  (**A leading facility Management company in Mumbai**)

* Work as a unit Manager in Lilavati Hospital- Mumbai, and Hewitt Associates- Navi Mumbai.

Menu Planning, food costing , budgeting, intending, kitchen handling, stock maintaining, Preparing profit and loss account, meics, handling banquets, entertaining foreign delegate, Completely responsible for the unit .

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**RAMEE GUESTS LINE HOTEL KHAR, MUMBAI**

**RESTAURANT MANAGER**

**APRIL-2003 TO NOV-2004**

**1 YEAR 7 MONTHS**

**RAMEE GUESTS LINE HOTEL KHAR, MUMBAI** (**A part Ramee groups of**  **Hotels**)A- 3 star business City Hotel – 46 rooms, Multi cuisine restaurant, Madness- Night Club , Irish Café ,6 Banquet Hall

* Report to the Food & Beverage Manger, Assisting him. Looking after overall operations of the restaurant , food & beverage-service, maintenance, sales and marketing, costing, controlling, Preparing Sales report, goals and plans, special promotions for the restaurant and implements them Visiting guest office and generating enquires and sales. Training the staff regarding general attitude, grooming, communication, uplifting of sales, promote team sprit.



**QUALITY INN PARLE INTERNATIONAL, MUMBAI**

**SENIOR CAPTAIN**

**JAN- 1999 TO MARCH- 2003**

**4 YEARS 3 MONTHS**

**QUALITY INN PARLE INTERNATIONAL MUMBAI** (**A part of choice Groups of**  **Hotels)**-A 4 Star Super Deluxe Hotel-125 Rooms, Multicuisine Restaurant & Bar, 24Hrs coffee shop, 6 Banquet Halls, Executive Lounge

* Complete in charge of Banquet, Charcoal Grill Restaurant & Coffee Shop. Involve in Training, Staffing. Doing Special promotions for the Restaurant.



**THE LALIT, NEW DELHI -NEW DELHI INTERCONTINENTAL**

**STEWARD**

**JAN 1996 TO AUG-1998**

**2 YEARS 8 MONTHS**

**THE LALIT, NEW DELHI (NEW DELHI INTER CONTINENTAL- MANAGED BY BHARAT HOTLES LTD.)**- A 5 Star super Delux Hotel- 461 rooms, 6 Specialty Restaurants,Mini bar, 24 hr Coffee Shop, 6 Banquet Halls, lounge & Bar.

* Worked in the coffee shop, champion bar, banquet, Thai Restaurant, Taking guest orders and assisting guest, Checking Daily requisitions for restaurant and bar, Giving inventories.

**HOTEL MARINA NEW DELHI**

**TRAINEE CAPTAIN**

**JAN 1995 TO JAN 1996**

**1 YEAR**  **HOTEL MARINA New Delhi (Presently known as Radisson Blue Marina Hotel) A 4 STAR DELUX HOTEL**-90rooms, 2 restaurants, coffee Shop, Banquet, Bar

* Worked in Banquets, room service & Coffee shop. Bar tending and order taking, taking inventories.

**VOCATIONAL TRAINING EXPERIENCE-**

* Taj Bengal- Kolkata
* Patliputra Asoka(I.T.D.C)- Patna

**PROFESSIONAL QUALIFICATION**

* 3 Years Diploma In Hotel Management, Catering and Applied Nutrition from Indian Institute Of Business Management, (I.I.B.M.-Patna-Recognize by Government Of India)-Batch ‘1991-‘1994.

**EDUCATIONAL QUALIFICATION**

* B.com.- Passed 1991
* H.S.C- Passed 1989
* S.S.C- Passed 1987

**INTERESTS**

* Movies & Dramatics
* Investing
* Surfing.

**SANDIP CHAKRABARTI**