



EXECUTIVE DIGEST

- ✍ Hotel Management professional with more than 10years' experience with reputed Hotels & Restaurants.
- ✍ Proven competency in storage techniques, material planning and inventory management
- ✍ Advanced exposure in handling all restaurant operations including menu planning, bar-tending and guest relations
- ✍ Competent in establishing performance-driven culture, thereby ensuring accountability and personal ownership.
- ✍ Training the junior staff members & developing service standards as well as operational procedures for business excellence.
- ✍ Excellent communication & presentation skills with demonstrated abilities in team building & driving frontliners to highest echelons of performance.
- ✍ Strong business acumen and an entrepreneurial mindset and the ability to contribute equally in both team-based environments and independent roles.
- ✍ A thorough professional with a proactive attitude & proven ability to manage multiple assignments efficiently with quality under extreme deadline schedules pressures.

Key Deliverables:

- ✍ Ensure smooth and effective functioning of the entire Food and Beverage operations and service in the Hotel
- ✍ To guide the Executive chef in his operations, and help him in solving his administrative problems and maintaining high level food quality
- ✍ To standardize the services of each and every item being served in the Hotel and ensure that the standards are maintained of various items.
- ✍ To receive the menu prices of competitors and ensure that competitive prices are maintained
- ✍ To receive the Menu sales summary and ensure that the unpopular items are deleted and proper items are added from time to time
- ✍ To ensure that the payrolls are kept at the lowest level in the department, and ensure the maximum utilization of manpower available
- ✍ To Co-ordinate with Personnel Manager, for hiring / disciplinary actions / performance evaluation of various personnel policies in the hotel and ensure adherence to stipulators
- ✍ To ensure that the highest standards of staff grooming is kept up at all times in respect of short hair cuts, crisp uniforms, polished shoes etc.
- ✍ To prepare staff budgets, sales volume forecasts and profit targets

ORGANISATIONAL EXPERIENCE

Position: FOOD & BEVERAGE MANAGER (JOIN AS A ASST. F & B MANAGER)

MARCH 2018 TO AUG 2021

HOTLE GENX PLAZA (Now Shri Go Hotels)

Current Location: PT. DEEN DAYAL UPADHAYA NAGAR (U.P)

HOTEL GENX PLAZA is a unit of 1589 HOTELS *pvt ltd* .which own Luxury hotels across India. GENX PLAZA is a world class full service hotel located in the heart of VARANASI. central commercial and business district. With a 56 rooms inventory, board rooms and a banquet halls for 400+ people with a 2 inhouse bars one family dining restaurant having a capacity of 56 covers. This THREE STAR Deluxe hotel offers an elaborate array of exclusive services and amenities to satisfy the discerning world travellers and corporate executives.

Resourceful at developing procedures, service standards, operational policies and operating guidelines with an attitude for continuous improvement. Adroit at planning and implementing quality parameters for service areas in line with the standard and international guidelines. Public relations and an ability to consistently exceed guest expectation. Proven ability of delivering value-added customer service & achieving customer delight by providing customised product as per requirements.

ASST RESTAURENT MANAGER(Pre Opening)

April 2015 Till MARCH 2018

BIRYANI ART(Gurugram & Malaysia) , (A unit OF V.D HOSPITALITY & SERVICE))

Company:BIRYANI ART(in a Gurugram market one of the best place for hyderabadi food lovers. the authentic hyderabadi food search stops here.& with in a few months after a boom in Gurgaon market 2nd

outlet is already opened in Hyderabad itself in manikonda .And after the hyderabad the another outlet will open in MALAYSIA very soon under my supervision.the speciality of restaurant is not only hyderabadi food the service,ambience & all.

f&b executive(join as a sr.captain)

Jan 2014 till april 2015

CORPORATE REGENCY, Gurugram (a unit of *j.v.l properties & travels pvt ltd*)

CORPORATE INN is a unit of *j.v.l properties & travels pvt ltd* .which own Luxury hotels across India. Corporate Inn is a world class full service hotel located in the heart of Gurugram's central commercial and business district. With a 80 rooms inventory, heated swimming pool,business centres, board rooms and a banquet halls for 600+ people. This FOUR STAR Deluxe hotel offers an elaborate array of exclusive services and amenities to satisfy the discerning world travellers and corporate executives.

Sr. captain(captain pre opening),

August 2012 to Dec 2013

ghungrooz kitchen/lounge/bar

Company: **ghungrooz kitchen/lounge/bar** Gurugram features 68 cover restaurant with all night club facilities 7 live bar tending show on every weekends.. The restaurant serves multi cuisine menu to suit every guests, a wide variety of cocktails and international drinks in **lounge bar** .

Senior steward(Join as a stewardPre opening)

Oct 2010 till July 2012

Hotel city mark, Gurugram (A unit of clarks group of hotels)

Company: **Hotel city mark** Gurugram offers 80 Luxury Guest Rooms and Suites& 6 banquet hall including 2 board rooms, catering to varying needs, which combine warmth, exceptional service and state of the art technology in an attractive ambience. It also boasts of **multi-cuisine restaurants(rendezvous) and all day dining, bar, and lounge for dining and entertainment options.**

As a Steward

JANUARY 2010 till SEP 2010

Fiery grills(wow hotels pvt ltd), New Delhi, (A unit of Hyatt Hotels)

Company: **fiery grills a live grill bar-b que restaurant with a live kitchen.capacity of 62 covers** . The restaurant is a benchmark of excellence for grills on table in New Delhi and offers an exceptional range of **award-winning restaurent.**

PROFICIENCY FORTE / SKILL SET

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|------------------------------------|-----------------------|-----------------------------------|
| ● Restaurant Management | ● Mystery Audits | ● Resource Planning & Utilisation |
| ● Inventory Management | ● Hotel Operations | ● Business Development |
| ● Revenue Generation | ● F&B Operations | ● Trainings & Development |
| ● Sales Promotions / Food estivals | ● Contract Management | ● Storage Techniques |
| ● Cost Optimisation | ● SOP's | ● Procurement |
| ● Cost Control / Reductions | ● Hygiene Standards | ● Opening and Starting Units |
| ● Quality Assurance | ● Customer Relations | |

EDUCATIONAL QUALIFICATIONS

(2012) MBA in Hospitality and Tourism from (TGOU NAGALAND)

(2010) BACHELOURS OF HOTEL MANAGEMENT & CATERING (4 YR) FROM HRIHM GAZIABAD

(2006)), 12TH CBSE BOARD FROM KENDRIYA VIDYALYA RANG PURI NEW DELHI

(2004) 10TH CBSE BOARD FROM KENDRIYA VIDYALYA RANG PURI NEW DELHI

IT FORTE

- ⇒ Well-versed with Micros, IDS,C-SAT
- ⇒ Well-versed with Windows operating system, & internet.
- ⇒ Well-versed with Microsoft Office & Microsoft Outlook
- ⇒ Well-versed with Windows Explorer/ Mozilla Firefox

PERSONAL MINUTIAE

DOB: 20^{DEC} 1987

Marital status=Married

Address: RZh 850 A GALI NO 14 RAJ NAGAR PART 2 PALAM COLONEY NEW DELHI 110047,

Passport No - J4756970