

# CURRICULUM VITAE



## **Name**

**RAJAT SUBHRA MUKHERJEE.**

## **Communication**

45/L Moore Avenue, P.S/P.o:-Regent Park.

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## **Objective**

Seeking a challenging position to utilize my skill and abilities in areas of food and beverage service which offers a professional growth while being resourceful, innovative and flexible.

## **Overview**

- Extrovert in positive attitude and flamboyant in nature.
- My qualities of being innovative and flexible to adapt changes these qualities makes me a good asset for my industry.

## **Education qualification**

Passed B. music from Bengal music collage (Calcutta University) in 1994.

## **Job Experience**

**1. Designation: Operation Manager**

**Hard Rock Café, Park Street, Kolkata.**

**Duration: Dec 2023 till date.**

**2. Designation: F & B Manager**

**Barsana Hotel & Resort (Siliguri, 4Star )**

**Duration: Oct 2015 to to Dec 2023**

**3. Designation: Restaurant Manager**

**Sanjeev Kapoor's "The Yellow Chilli", Jabalpur**

**Duration:-Nov 2014 to Sep 2015**

**4. Designation: Restaurant Manager**

**THE MYX ( Abhishek Enterprises)**

**Entertainment And Foods Pvt. Ltd. , Kolkata**

**Duration: - July 2014 to oct 2014**

5. Designation: Restaurant Manager	BJN Group of Hotels Ltd , Bangalore. Duration: - April 2013 to May 2014
6. Designation: - Restaurant Manager	Sanjeev Kapoor's "The Yellow Chilli"Kolkata. Duration:-1 <sup>st</sup> Sep 2011 to 5 <sup>th</sup> April 2013.
7. Asst. Restaurant Manager	BJN Group Of Hotels Ltd. Andheri (W) Duration:-Jan 2007 to Sep 2011.
8. Designation: - Captain & Sr. Captain	Tian Restaurant & Bar – Juhu, Mumbai Duration: - March 2003 to 2006 Dec.
9. Designations. Sr.Steward.	Club Millennium, Juhu, Mumbai Duration:- Dec.2001 to Feb.2003
10. Designation: - Steward.	The H.H.I, Kolkata Duration:- April 1997 to Nov2001 .

## Job responsibilities

### Work Activities

- a. Estimate food consumption, place orders with suppliers, and schedule delivery of fresh food and beverages.
- b. Resolve customer complaints about food quality or service.
- c. Direct cleaning of kitchen and dining areas to maintain sanitation standards, and keep appropriate records.
- d. Monitor actions of staff and customers to ensure that health and safety standards and liquor regulations are obeyed.
- e. May use computer software to monitor inventory, track staff schedules and pay, and perform other record keeping tasks.
- f. Check quality of deliveries of fresh food and baked goods.
- g. Meet with sales representatives to order supplies such as tableware, cooking utensils, and cleaning items.
- h. Arrange for maintenance and repair of equipment and other services.
- i. Total receipts and balance against sales, deposit receipts, and lock facility at end of day.
- j. Select or create successful menu items based on many considerations, and assign prices based on cost analysis.
- k. Recruit, hire, and oversee training for staff.
- l. Schedule work hours for servers and kitchen staff.
- m. Monitor food preparation and methods.

### General Activities

- n. Identify and estimate quantities of foods, beverages, and supplies to be ordered.
- o. Maintain relationships with customers and staff.
- p. Update and use job-related knowledge.
- q. Schedule staff work hours and activities.
- r. Evaluate health and safety practices against standards.
- s. Organize, plan, and prioritize.
- t. Make decisions and solve problems concerning menus and staff.
- u. Judge the quality of food, preparation, and job applicants.
- v. Process and analyze information when scheduling and budgeting..
- w. Record information about inventory and health practices.

- x. Handle food, utensils, and bookkeeping materials.
- y. Monitor food preparation and cleaning methods.
- z. Implement ideas or products.
- aa. Get information from customers, employees, and inventory records.
- bb. Inspect equipment and food deliveries.
- cc. Monitor and oversee purchases, menus, staff, and payroll.
- dd. Guide, direct, and train staff.
- ee. Coordinate the work and activities of staff.
- ff. Perform administrative activities such as scheduling, budgeting, and payroll.
- gg. Communicate with customers, sales reps, and suppliers.

### Personal details

Fathers' name : - Late Ranjit Kr Mukherjee.

Date of birth : - 1<sup>st</sup> January of 1973.

Sex : - Male.

Nationality : - Indian.

Religion : - Hindu.

Language known: - English, Bengali, Hindi.

Hobby : - Listening & playing music

Positive Side : - I am a hard worker; I can work under pressure and adjust with any Environment as much as I can

### Declaration

I hereby declared that all the information is true and correct in my knowledge.

Date: -

Signature.....

Place:-



