

CURRICULUM VITAE

Bharat Singh
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CAREER OBJECTIVE:

To pursue a challenging and rewarding career in the hotel industry as a F&B Manager where I can demonstrate my mastery of developing exquisite cuisine and Beverages, all with an eye on costs. In addition, my ability to motivate Guests to return for the culinary experience will be an asset to your company

EDUCATIONAL QUALIFICATION:

Completed 10th from up. Board with second division.
Completed 12th from up. Board with second division
One and Half Years Diploma in IHM from Gwalior
BA Final Completed from Dr.B. R Ambedkar University (Agra)

WORKING EXPERIENCE:

- Current working in Hotel Dosas Palace Jaipur (Raj) As A Fnb Manager October. 2024
- 1 Year Work as a Fnb manager in hotel The Sara Panchpadra Balotra(Raj)15 October 2023 to September 2024
- 1 Year Work as a Fnb manager in hotel Shawn elizey Jabalpur (M.P)15 October 2022 to September 2023
- 1 Year Work as a Fnb manager in hotel Hare Krishan Orchid Vrindavan Mathura (UP)15 October 2021 to September 2022
- 2 Year Work as a restaurant manager in hotel Indana palace jodhpur (Raj)
13 October 2019to September 2021
- 1. year experience as a restaurant manager in hotel Le Roi Udaipur (Raj) October 2018 to September 2019
- 2-year experience as a F&B Executive Sarovar portico Gandhi Dham (Gujrat)
from Oct 2016 to 1 Sep 2018
- 1 Year experience as a Captain in Hotel Once upon a time Nahargarh fort

Jaipur. from 15 November 2015 to 1 September 2016

➤ *1-year experience as a Tr. Captain in hotel Central park Gwalior (MP) 25 December 2014 to 12 November 2015*

➤ *1.5 Year experience as a Sr GSA in hotel Radisson blue Udaipur (Raj) 10*

April 2013 to 8 November 2014

➤ *1-year experience as a Steward in Hotel Man Singh Palace (Agra) from 4 April 2012 to 5 April 2013*

➤ *2-year experience as a steward in hotel Adityaz. Gwalior (MP) from 2 October 2009 to*

5 September 2011

➤ *6 months Industrial Training from Hotel JP Palace Agra*

Core Skills <ul style="list-style-type: none">• Cost control	<ul style="list-style-type: none">• Budget administration	<ul style="list-style-type: none">• Quality assurance
<ul style="list-style-type: none">• Goal attainment	<ul style="list-style-type: none">• Strategic planning	<ul style="list-style-type: none">• Process Optimization
<ul style="list-style-type: none">• Inventory management	<ul style="list-style-type: none">• Relationship Building	<ul style="list-style-type: none">• Policy Improvements
<ul style="list-style-type: none">• Menu Development	<ul style="list-style-type: none">• Staff Training /Leadership	<ul style="list-style-type: none">• Performance Review

➤ ***Responsibility Fnb Manager***

A Food and Beverage (F&B) Manager oversees all aspects of food and beverage operations, ensuring smooth daily operations, high-quality food and service, and customer satisfaction. They are responsible for menu development, staff management, inventory control, cost management, and adherence to health and safety regulations.

Key Responsibilities of an F&B Manager:

- **Daily Operations:**

Manage and supervise the daily operations of restaurants, bars, and other F&B outlets, ensuring smooth and efficient service.

- **Menu Development:**

Design and implement menus that reflect current culinary trends, guest preferences, and profitability goals.

- **Staff Management:**

Recruit, train, and supervise F&B staff, ensuring they meet quality standards and provide excellent customer service.

- **Inventory Management:**

Control and manage food and beverage inventory, minimizing waste and maximizing profitability through efficient ordering and stock rotation.

- **Cost Control and Budgeting:**

Develop and maintain the F&B budget, monitor expenses, and implement cost-saving measures.

- **Quality Control:**

Ensure the quality of food and beverages served, maintaining high standards and adhering to food safety regulations.

- **Customer Satisfaction:**

Address guest complaints, manage special dietary needs, and ensure overall guest satisfaction.

- **Compliance:**

Ensure compliance with all relevant health and safety regulations and local laws.

- **Supplier Management:**

Negotiate contracts with suppliers, build strong relationships, and ensure timely and reliable delivery of food and beverage supplies.

- **Sales and Marketing:**

Assist with marketing events, promotions, and strategies to increase F&B revenue.

- **Reporting:**

Prepare reports on sales, costs, and other relevant F&B data, providing insights for management.



LANGUAGE:

Hindi English

KEY STRENGTH:

Discipline
Creativity

COMPUTER SKILLS:

MSWord, MS PowerPoint, MS Excel

AREA OF INTEREST:

Hotel Industry.

PERSONAL INFORMATION:

Father Name Mr. Netrapal Singh

Date of Birth: 25-12-1991

Gender: Male

Marital Status: Married

Nationality: Indian

Religion: Hindu

DECLARATION:

*I do hereby declare that particular of information and facts stated here in all above
Are true to the best of my knowledge and belief.*

Date:

Place:

(BHARAT SINGH)