**RESUME**

SRIKANTA

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Emirates Flight Catering

Objective: Willing a challenging and rewarding position as restaurant supervisor.

**STRENGTH:-**

Good communication skill, ability to deal with people diplomatically, willingness to learn, strong determination and flexible in nature.

**SCHOLASTIC RECORDS:-**

1. 10th passed in S.S. Academy Reoda , Orissa
2. 10+2 passed in Arts stream at T.N College,Talanagar,Odisha
3. B.A. Passed with political science Honours F.M University,Odisha.

**COMUTER RELATED SKILLS:-**

Basic Knowledge

**Summary of Qualifications:**

1. Outstanding guest/employee relations and communication skills.
2. Extraordinary time management and organizational skills.
3. Superb proactive attitude to work.
4. Strong ability to promote superior quality customer service, cleanliness and safety.
5. Strong ability to solve practical problems effectively with internal and external customers.
6. Ability to calculate figures and amounts, proportions, percentages, and volumes to track inventory, controls and hotel financial statements.

**EXPERIENCE:**

**EMIRATES FLIGHT CATERING**

Dec.2013 –Present

**ASL** Team Member in Ramp Operation.

**KARKERAAS MUMBAI FOOD**

2006- Nov.2013  
**Restaurant Manager**

1. Supervision of whole food and beverage operation.
2. Provided excellent guest satisfaction and increased productivity standards by utilizing available resources.
3. Taken corrective actions if necessary to ensure standards are maintained.

**HOTEL BANDRA RESIDENCY:**

2004 - 2006  
**Restaurant Supervisor**

1. Scheduled and trained employees and ensured proper coverage.
2. Checked restaurant on daily basis to ensure cleanliness, high quality food and food presentation.
3. To inform about daily events, conducted pre-shift meetings of employees
4. Regularly greeted customers, took reservations, served food and beverages and maintained the reservation book if necessary.
5. Made sure that side work duties were complete and tables were properly set before, during and after opening hours.

**LINK VIEW FINE DINER (MALAD):**

**2003-2004**

**Captain**

1. **communicate service need to chefs and steward throughout functions**
2. **Ensure Banquet rooms ,restaurant are ready for service**
3. **Inspect the cleanliness and presentation**
4. **Set tables according to types of event and service standards**
5. **Communicate additional meal requirements and special request to the kitchen**
6. **Maintain cleanliness of work areas throughout the day**
7. **Speak with others using clear and professional language and answer telephone using appropriate etiquette.**
8. **Develop and maintain positive working relationship with others. Support team to reach common goal**

**BRASS ANCHOR BAR & RESTAURANT:**

**2001-2003**

**Cashier**

1. **Making daily business report**
2. **Maintain book keeping and day to day expenses**
3. **Daily purchase requirement**
4. **Maintain party order and party booking**

**PERSONAL & DETAILS**

Sex :-Male

Nationality :-Indian.

Religion :-Hinduism.

Marital Status :-Married

Mother Tongue :-Odia

Language Known :-English, Hindi, Marathi.

**HOBBIES:-**

1. Reading News Paper.
2. Travelling of new places.
3. Playing football and volley ball.
4. Take care of garden plant