

**YUIRINGLA**

[**Yuiringla.238564@2freemail.com**](mailto:Yuiringla.238564@2freemail.com)

**OBJECTIVE:**

To contribute a strong customer service and experience to make the company and myself a success.

**ABOUT ME:**

I am a friendly, flexible, organized and a hard working woman. I believe in **‘Respect others and you will get the respect back’**. Either it’s a paper work or physical work, I can do it with time.

I have worked with the “**Grand Hyatt Mumbai”**, known for its business value in the market having a vast banquet capacity and a very huge room inventory.

I have also been a part of **PRE- OPENING TEAM** at “**Shangri-la Hotel and Resorts Mumba**i” located above the newest and the most happening Palladium mall in town.

I am currently working at “**New York University Abu Dhabi. ADNH COMPASS**” known as one of the biggest catering industry.

Aware of Micros, Infrasis, Lotus Notes, outlooks and Microsoft works.

**ACADAMIC QUALIFICATION:**

10th passed from Manipur Board (BOSEM) in the year 2004

12th passed from Manipur Board (BOSEM) in the year 2006

**PROFESSIONAL QUALIFICATION**:

3 years Degree course in **“B.Sc. Hotel Management”** from “**IIHM” (**Indian Institute of Hotel Management), Salt Lake, Kolkata under Annamalai University – 2010

**WORK EXPERIENCE:**

1). Currently working at “**New York University Abu Dhabi**” as a Site Supervisor in F&B Service (30th Aug to Till Date)

***Responsibilities:***

Assists operational Manager as an acting outlet manager, make training plans, Scheduling, food and safety management system, updating overall performance of the outlet and the staffs.

2), Worked with “**Shangri-La Hotels and resorts Mumbai”** as a Team Leader in a restaurant (14th May 2012 – 11th Feb 2014)

***Responsibilities:***

Assists Manager in making duty roster, training & development plan for the team, handling the guest’s needs and requests, making sure that each staff uses its fullest capacity for the company’s success, maintaining all the par stock evenly to have maximum productivity from a minimum resources & analyst the standard procedure for service from time to time.

3), Worked at “**Grand Hyatt, Mumbai”** (5th Oct 2009- 10th May 2012) as a Waitress.

***Responsibilities:***

Handling entire section as per allocation, help team leader in inventories, train new colleagues & fresher’s to maintain the standard for the restaurant.

**INSDUSTRIAL EXPOSURE:**

22 weeks as an Industrial Trainee at “**The Leela Kempinski, Goa”** (2007)

Got the chance to expose in all the major departments namely Food and beverage service, Food & beverage production, Front office & Housekeeping.