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| New_logo.gif  **Whats app Mobile:+971504753686**  **Gulfjobseeker.com CV No:259539**  E-mail: [gulfjobseeker@gmail.com](mailto:gulfjobseeker@gmail.com) |  |

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| Has been in hospitality and service industry for over 10 years. Acquired extensive Food and Beverage knowledge and management skills that will enable me to succeed in an environment of growth and excellence and earn a job which provides me job satisfaction, self-development and help me achieve personal as well as organizational goals |

**EMPLOYMENT DETAILS**

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| **FOOD AND BEVERAGE SUPERVISOR**  **EMIRATES FLIGHT CATERING**  **SEPTEMBER 2011 - PRESENT** |  |

**Main duties and responsibilities:**

* Supervising the daily F&B operations in the best and largest First Class and Business Class Airport Lounge in the world serving Emirates Airlines Premium Passengers.
* Leading a huge number of staff including Asst. Supervisors, Senior Waiters, Bartenders and waiters and ensuring effective management, motivation, training and development of all team members.
* Working closely with F&B Manager to ensure effective and efficient management and delivery of all food and beverage operations with the aim of providing the highest level of customer service with cost effective results.
* Monitoring food and beverage mice and place and initiating all requisitions for supplies, repairs and all maintenance work orders.
* To ensure the use of current standard operating procedures by all team members within the department.
* To ensure facilities comply with all relevant legislation relating to health and safety, food hygiene regulations and licensing legislation.
* To ensure food safety and hygiene are placed all the time and making sure that all food wastages checklists are properly filled up.
* Responsible for conducting daily shift briefings and trainings to ensure proper communication and to advocate personal growth and development for all the staff.
* Responsible in maintaining Quality standards to meet and exceed internal and external customer requirements.
* Part of the pre-opening management team for biggest Emirates Airline lounge located in in the first A380 dedicated Airport (Concourse A Dubai Airport)

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| **ASSISTANT RESTAURANT MANAGER/SOMMELIER**  **ARMANI HOTEL DUBAI**  **JANUARY 2010 – AUGUST 2011** |  |

Worked as a pre-opening team for the signature fine dining restaurant of the first Armani hotel located in the tallest building in the world named Armani/Ristorante. The restaurant comprises of 28 staff/ 149 seats which includes 2private dining rooms, a wine tasting room and cigar lounge. Operating lunch and dinner with a daily covers from 80 to 110 pax per day. Awarded by the What’s On magazine as the favourite Italian Restaurant in Dubai 2010 after being opened just for 6months.

**Main duties and responsibilities:**

* Assisting the outlet manager by providing overall leadership and supervision of day –to-day functioning of all restaurant employees, facilities, sales and costs.
* Assist in planning and preparation of staff duty roster and organize shifts to ensure proper manning at all times.
* Supervising the service of food & beverage and all mice & place and initiating of requisitions for operational supplies and repairs & maintenance work orders.
* Responsible on planning and conducting trainings and knowledge enhancement for the service staff.
* Involved in business planning, strategies, P&L and other reports concerning the restaurant.
* Working closely with the Head Sommelier to ensure the availability of the wines and updating the wine list.
* Member of the first Armani/Learning Leaders that is responsible of creating standards of food and beverage tasks and implement departmental trainings.

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| **FOOD AND BEVERAGE TEAM LEADER**  **GRAND HYATT DUBAI**  **DECEMBER 2005 – DECEMBER 2009** |  |

**Main duties and responsibilities:**

* Worked in the Fine dining American steak house named “Manhattan Grill.”” The restaurant was awarded twice best steakhouse in Dubai (2006-2007)
* Worked in Singaporean Seafood restaurant named” Peppercrab” also in charged in the Sushi out
* Assisting the Managers for all the matters in day to day operations.
* Responsible for selling and up selling food and beverage product to maximize revenue and guest satisfaction.
* Supervising all service related duties and making sure that the operation runs smoothly.
* Responsible of conducting trainings and knowledge enhancement for new and existing staff.

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| **WAITER**  **HILTON RAS AL KHAIMAH**  **FEBRUARY 2004 – NOVEMBER 2005** |  |

**Main duties and responsibilities**

* Is in Charge of Room Service. Taking order of the guest through phone and delivering on promised time.
* Is in charge of Mini Bar. Making sure all the items is complete and checking the expiry date.
* I am also involved in Main Service Bar. I serve as a Bar Tender. Preparing and mixing drinks following the standard procedures and recipes. Facilitate all the necessary equipment and supplies need in the bar.
* Is in Charge of Cashier. I accept cash payment for food order and posting Mini Bar Consumption.

**ACADEMIC BACKGROUND**

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| **B.S. Hotel and Restaurant Management** | **Lyceum University of the Philippines** | **Year Attended: 1998-2002** |
| **High school** | **Lagro High school** | **Year completed: 1998** |
| **Elementary** | **MLQ Elementary school** | **Year completed: 1994** |

**PROFESSIONAL DEVELOPMENT**

**HACCAP advanced level trained**

**PIC (Person in charge) Advanced food safety training**

**WSET LEVEL 2 MERIT (Wines and Spirits Educational Trust)**

**Advanced French wines training by SOPEXA**

**MMI Bar Academy (Attended Bar course)**