**SUMMARY**



I would welcome the chance for an interview to discuss your needs and outline my strength. My goals in this Industry is to be the leading pioneer and deliver the best of my knowledge and skills to my customer and clients with my experience on this field for more than 12 years of experience.

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  |  | **HIGHLIGHTS** | |  |  |
|  |  |  |  |
| Staff development talent | |  | Supervisory skills | |  |
|  |  |
| T.I.P.S. certified | |  | Bilingual in [languages] | |  |
| Customer-oriented | |  | Culinary arts education | |  |
| Strong leader | |  | Proven sales record | |  |
| Full service restaurant background | |  | Employee recruitment expertise. | |  |
| Honed marketing skills | |  | Hiring and training | |  |
| Adaptable | |  | Stable work history | |  |
| Operations management | |  |  |  |  |



**ACCOMPLISHMENTS**



Efficiently operated two high volume restaurants with a combined staff of 120 culinary and restaurant professionals. Played a key role in obtaining restaurant's liquor license and expanding the bar area, thereby increasing overall sales by 20% from previous year.

**EXPERIENCE**



**Food Service Supervisor**, 02/2013 to 02/2015 **Edo Japan** - Calgary, Canada, ABConducted daily pre-shift and weekly departmental meetings to ensure organizational efficiency. Scheduled and directed staff in daily work assignments to maximize productivity. Efficiently resolved problems or concerns to the satisfaction of all involved parties.

Continually monitored restaurant and took appropriate action to ensure food quality and service standards were consistently met.

**Head Waiter**, 11/2007 to 10/2012

**National Hotels** - U.A.E.Conducted daily pre-shift and weekly departmental meetings to ensure organizational efficiency. Scheduled and directed staff in daily work assignments to maximize productivity. Efficiently resolved problems or concerns to the satisfaction of all involved parties. Continually monitored restaurant and took appropriate action to ensure food quality and service standards were consistently met.

**Assistant Manager**, 12/2002 to 10/2007

**Regency** - Nepal

Conducted daily pre-shift and weekly departmental meetings to ensure organizational efficiency. Scheduled and directed staff in daily work assignments to maximize productivity. Efficiently resolved problems or concerns to the satisfaction of all involved parties. Continually monitored restaurant and took appropriate action to ensure food quality and service standards were consistently met. Minimized loss and misuse of equipment through proper restaurant supervision and staff training. Exhibited thorough knowledge of foods, beverages, supervisory duties, service techniques, and guest interactions. Assigned tasks and oversaw the direction of employees to ensure compliance with food safety procedures and quality control guidelines. Ensured proper cleanliness was maintained in all areas of the bar and front of house. Optimized profits by controlling food, beverage and labor costs on a daily basis.



**EDUCATION**

**Intermediate**: Arts, 1997

**Tribhuvan University** - Kathmandu, bagmati, Nepal

Continuing education in [Topic]

Equivalent to High School Degree

**School Leaving Certificate(SLC Board**: 1992

**Janjyoti High School** - Lalbandi, Sarlahi, Nepal

Student government representative

Equivalent to Grade 10.

**SKILLS**

Excellent Computer Skills on Microsoft Word, Excel and PowerPoint

**PERSONAL INFORMATION**



Date of Birth: 11 July 1976

Nationality: Nepalese

Religion: Hindu

Marital Status: Married

Languages Known: English, Hindi, and Nepali

**First Name of Application CV No:** **1700862**

Whatsapp Mobile: +971504753686

