**Fanol**

**Work History**

**Restaurant Manager** **July 2015 - Present**

* Completed Training in New York, USA
* Trained with the Director of Operations and spearheaded 3 events including “Food and Wine Tasting”
* Daily opening and closing procedures while handling online and in house money transactions
* Supervising staff and coordinating schedules
* Trained in a variety of different culture restaurants (American, Philippines, Thai and Arabic) throughout LMZ Cuisines multiple franchises

**F & B Supervisor January 2015 - May 2015 Le Royal Meridian Beach Resort & Spa, Dubai Marian, Dubai**

* Opening and Closing the restaurant in accordance with established systems and procedures
* Handled any special request, reservations, functions and events
* Maintained highest standard for food allergen guests
* Managing cash flow, P&L and updating staff payroll
* Conduct meetings for the staff members with the manager
* Leading the team to providing excellent service
* Keeping HACCP up to date and for all staff members

**Restaurant Assistant Manger** **January 2010 - April 2014**

**Holiday Inn New Jersey USA**

* Scheduled and Supervised staff
* Overseeing the receipt of deliveries and maintaining FIFO procedure
* Deposited cash and completed daily and weekly reports
* Spoke with patrons to ensure satisfaction with food and service
* Managing staff training requirements

**Restaurant Assistant Manager** **April 2008 - December 2009**

**Radisson Hotel New Jersey USA**

* Making sure the restaurant looks good and is ready for service
* Handling customer complaints to a positive outcome
* Delegate work and give tasks to individuals to do
* Documented and prepared reports
* Supervise and motivate staff

**Head Waiter** **July 2007 - March 2008**

**Alpine Golf Country Club New Jersey USA**

* Scheduled station and duties per shift for servers
* Train new servers on service expectations, proper food handling, and safety
* Managed guest checks, collected cash and processed credit cards
* Displayed enthusiasm and knowledge about the restaurant's menu and products
* Maintained serving standards and followed all regulation while performing duties
* Skilfully anticipate and addressed guests' service needs

**Waiter/Server** **October 2005 - January 2007**

**White Beaches Gold Country Club USA**

* Delivered exceptional, friendly, and fast service
* Skilfully anticipate and addressed guests' service needs
* Answered questions about menu selections and made recommendations
* Take orders and deliver food in a timely manner
* Helped in the kitchen when needed
* Process payments

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**CV No: 1731444**

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