## CURRICULUM VITAE

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|  Description: C:\Users\Micros_Admin\Desktop\deep,m&b\deepu personnel doc\Untitled-2.jpg**DEEPU** **DEEPU.331261@2freemail.com** | Apply for Restaurant ManagerCAREER OBJECTIVE:To become a part of a dynamic organization that provides opportunities to learn, excel and grow, while consistently contributing towards organizational success.ACADEMIC QUALIFICATION:* Secondary [SSLC] – Board of Public examination, Kerala India.
* Higher Secondary [HSC] - Board of Higher Secondary, Kerala India.
* Bachelor of Commerce [B. Com] – Axis college, Kerala India.
* Diploma in Hotel Management –Academy for Management Studies, Kerala India.

PERSONAL ATTRIBUTES:* Innovative, self-motivated with strong worship abilities.
* Successful team player.
* Friendliness and the ability to get along with others.
* Ability to work under pressure to meet deadlines.
* Problem-solving skills.
* Strong Planning and Organisational skills.
* Professional touch in all types of jobs.
* Strong written and oral communication skill.

LANGUAGES KNOWN: * English (Read and Write)
* Hindi (Read and Write)
* Malayalam(Read and Write)
* Tamil(Read and Write)
* Arabic (Speak only)
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WORK EXPERIENCE:

1. **Restaurant Manager, LLC.(August 2014- Present)**

Job Responsibilities:

**Business activities**

* Taking responsibility for the business performance of the restaurant.
* Analysing and planning restaurant sales level and profitability.(PNL)
* Organising marketing activities such as promotional events and discount schemes.
* Preparing reports at the end of the shift includes staff control, food control and sales.
* Creating and executing plans for department sales, profit and staff development.
* Planning and coordinating menus.
* Prepare monthly cost for food and beverage and compare with previous months.

**Front of the house**

* Coordinating the entire operation of the restaurant during scheduled shift.
* Managing staff and providing them with feedback.
* Responding to customer complaints.
* Ensuring that all employees adhere to the company uniform standards.
* Meeting and greeting customers and organising table reservations.
* Recruiting, training and motivating the staff.
* Handling all the petty cash expenses and controlling the consumption.
* Schedule new staff for essential food safety training and examination.
* Prepare monthly training calendar and doing training followed by the schedule.
* Maintain SOP and prepare restaurant standard documents such as staff hygiene checklist, duty roster, daily briefing sheet, opening and closing checklist etc.
* Preparing monthly payroll.

PREVIOUS EXPERIENCES:

**2. Restaurant Manager, Fashion café LLC (December 2012 to July 2014)**

**3. Assistant Manager, Movenpick Hotel Ibn Battuta gate,UAE.(September 2011-October 2012)**

**4. Supervisor, One to One Hotels and Resorts, AUH, UAE(September 2010-August 2011)**

**5. Captain, One to One Hotels and Resorts, AUH, UAE(January 2009-August 2010)**

**6. Commis Waiter, Mascot Hotel Govt. Tourism Development corporation(August 2004-October 2008)**

CERTIFICATE COURSES:

* Essential food safety certificate.
* Operational Management Training.
* Guest care Training.
* Fire Safety.
* Health and Hygiene.
* Company Systems and Procedure.
* First Aid.
* Micros Management Training.
* Wine Training.

SKILLS:

* Office Automation: MS-Office 2007(MS-Word, MS-Excel, MS PowerPoint),
* Micros 9700, Micros 3700(Tracking the bills, adding menu, etc.), Fidelio,Infrasys,Opera.
* PNL, Budgeting and forecasting, Food and beverage recipe costing, Cost control.

PERSONAL INFORMATION:

* Date of Birth : 22nd August 1985
* Sex : Male
* Nationality : Indian
* Passport Exp. Date : 11th February 2025
* Visa Status : Employment visa
* Marital Status : Single
* Hobbies : Sports & travelling.

REFERENCES:

* Quality references available upon request.

DECLARATION:

I hereby declare that the information provided is true to the best of my knowledge.