****

**PRAKASH**

Dubai

Email:prakash.340011@2freemail.com

C/o- +971503718643

**PROFESSIONAL PROFILE**

Seeking a challenging position with a progressive organization that will effectively utilize my knowledge and expertise, where I can grow with the organization and prove to be an asset for its effective functioning, be a team player for the achievement of organizational goals and its success.

**QUALIFICATIONS**

* Motivated and hardworking
* Flexibility in working conditions
* Individual, skilled in problem-solving
* Responsible, efficient with an excellent work ethics.
* Excellent interpersonal and communication skills.
* Proven ability to work under pressured environment with less supervision.

**EDUCATIONAL ATTAINMENT**

* **COLLEGE/UNIVERSITY : GATE (GLOBAL ACADEMY OF TOURISM HOSPITALITY EDU.)**
* **COURSE/DEGREE : HIGHER DIPLOMA IN HOTEL & RESTAURANT MANAGEMENT**
* **YEAR : SEPT 2012**

**COMPUTER SKILLS**

* **MS Office (Word, Excel, PowerPoint)**
* **Email & the Internet Explorer**

**WORKING EXPERIENCE**

**COMPANY** : **M.H ALSHAYA (Texas Roadhouse Restaurant) Dubai**

**POSITION** : Team Leader – CASUAL DINING

**YEAR**  : MARCH 2014 – UP TO PRESENT

**DUTIES AND RESPONSIBILITIES**

* Diplomatically handle customer complaints regarding service and food and beverages, take corrective action.
* Train the traine.
* Provide the maximum knowledge and skill to the trainee about food and beverage, and according to the standard of the brand.
* Prepares daily opening and closing reports of the dining restaurant
* Take orders communicate with kitchen and deliver foods promptly
* Entertain the guest, Escort guest to their table.
* Present menu to patrons and answer question about the menu items.
* Responsible for entertaining and assisting the customers upon entering the restaurant.
* Present menus to patrons and answer questions about menu items, making recommendations upon request.

**COMPANY** : **CELEBRATION EVENTS HEIGHT, (Nepal)**

**POSITION** : EVENT COORDINATOR/BAR SUPERVISOR

**YEAR**  : AUGUST 2011 – JULY 2012

**DUTIES AND RESPONSIBILITIES**

* Managing kitchen staff
* Handling deliveries
* Enforcing health and safety rules
* Recruiting, training and motivating staff
* Doing regular stock-takes and ordering as necessary
* Maintaining the condition of beer and wine
* Overseeing or liaising with the kitchen
* Dealing with difficult customers
* Keeping up to date with licensing legislation and taking legal responsibility for the premises
* Ensuring beer and wine are kept in good condition
* Deals with the customer queries and product information about the brands.

**TRAINING/EXPERIENCE**

* **Restaurant Management Training at Bangkok, Thailand (Sep 2013 – Dec 2013)**

Responsible for all the outlets of restaurant

Responsible for learning Budgeting, set target, cost control

Responsible for opening and closing of restaurant

Responsible for check equipment and inventory

* **Celebration Events Height** (Nepal) (Feb 2011 – July 2011)
* **Hyatt regency Kuantan, Pahang, Malaysia (May 2010 – Dec 2010)**

Worked at the fine dining restaurant, casual dining restaurant, and bar.

Successfully meet the customers ‘expectations with the highest level of service standards.

**PERSONAL INFORMATION**

DATE OF BIRTH : 22 – 01 - 1991

NATIONALITY : NEPALI

RELIGION : HINDU

MARITAL STATUS : SINGLE

LANGUAGES : ENGLISH, HINDI & NEPALI

VISA STATUS : EMPLOYMENT VISA

I hereby certify that the above information mention is true and correct to the best of my knowledge and belief.