

Contact HR Consultant for CV No:

E-mail: response@gulfjobseekers.com

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**Career Objective:** Seeking a challenging and quality environment where my knowledge can be shared and enriched and looking for the opportunity for handling assignments where I can approve my quality and skills.

**Qualifications:**

SSC ( Secondary School Certificate).

Board of Intermediate and Secondary Education, Hyderabad.

B.COM. from Osmania University, Hyderabad.

**Professional Experience:**

**Organization: PIZZA (UAE).**

 pizza is the fast food multinational chain having more

 than 30 outlets in UAE well known for better ingredient better pizza.

**Designation: Restaurant Shift Manager.**

**Duration:** June 2014 To August 2016 **.**

**Organization: CHILI’S GRILL &BAR (KING OF BAHRAIN).**

 Chili’s Grill &Bar is an international casual dining restaurant chiain

 that features Tex-Mex-style cuisine.

**Designation: FOH Server Trainer.**

**Duration:** Oct 22nd 2009 to Oct 30th 2013 (4years).

**Organization: CITIFINANCIAL CONSUMAR FINANCE INDIA LTD.**

 Citigroup Inc.or citi is an american multinational banking and

 financial services corporation**.**

**Designation: Team Leader**

**Duration:**  Aug 5th 2007 to Dec 8th 2008(4years)

**Responsibilities:-**

**Restaurant shift Manager.**

 **PIZZA UAE**

Manage sales goal against budget and prior year providing promapt and friendly coustomer service.

Develop and implement apporpriant to resolve unfavorable trends and enhance profits.

Solicit customer feedback,share feedback with team and ise feedback to improve restaurant operation and build brand loyalty.

Communicate,train and promote quality standard to team members by utilizing all available tools including operations manual.

Effectively coach and develop team member to ensure entire team is quality and customer focused,and build an atmospeher of team and fun.

Manage company’s assets by ensuring the restraurant is clean,fully equipped and all equipments aperate properly.

Ensure restaurant meets and security standards at all times,oversee preventative maintenance and repairs when necessary.

Direct and motivate others,provide timely and specific feedback.

Responsible for maintain the food cost of restaurant,through various ways like control the wastage,use of proper portioning tool, wastage tracking ect.

Responsible for handle the auditor visit,and take the feedback for smooth function of restaurant .

Take action proactively,adderess issue or opportunities.

Use goals to guide action and create detail action plan.

Utilize resources effectively to meet goals.

**Achievements:**

Received **Best employee of the month** Chili’s Bahrain.

 Received Certificate of Accomplishment **Trainer certification.**

Received Certification of Completion **Work Ethics.**

Received Certificate of honour Food **Hygine &Safety training Programme**.

**Personal Profile:**

Date of Birth: 23rd october 1986

Sex / Marital Status: Male Married

Languages known: English, Hindi, Telugu

Nationality: Indian