**CURRICULUM VITAE**

**PERSONAL INFORMATION**

Name Ragesh

NationalityIndian

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**\*Objective-**

**To continue my career with an organization that will utilize my MANAGEMENT,SUPERVISION and ADMINISTRATIVE skills to benefit mutual growth and success.**

**\*Introduction**

**Dear Employer,**

**I am extremely interested in obtaining a position with a reputable organizations such as yours.I have outlined some background information about myself below and attached my resume for your kind consideration. Detailed on my resume, you will find a solid background in food and beverage, and customer service.**

**\*Restaurant Work Experience in U.A.E- 10 Years (2005 to 2015)**

**CAREER SUMMARY**

**Restaurant In Charge at McDonalds U.A.E (From 2013 To 2015)**

**\*Job Responsibilities and achievments**

\*Responsible for day to day operation of the store and Ensuring food safety , customer satisfaction.

\*Responsible for achieving Restaurant P& L targets.

\*Working with Restaurant team to achieve Restaurant goals.

\*Placing ordering of product to meet the restaurant volume.

\*Trouble shooting stat variance andtaking necessary action.

\*Ensure purchasing and Inventory transaction accuracy.

**\*Communicating job expectations and coaching Employees.**

\*Determine staffing levels and assigning workload

\*Maintain items record, document necessary information and utilize reports to project sale status .

\*Measure and report the effectiveness of the restaurant storage activities and employees performance.

\*Coordinating people, product and equipment to meet Restaurant standards.

\*Responsible for performance and development of employees.

\*Achieved 98% Q.S.C, AND ZERO C.S.O in the year of 2014.

\*Assistant Manager at McDonald’s (2011 to 2013)

\* Job Responsibilities

Perform All Restaurant Manager job and report to Restaurant Manager.

Ensuring Food Safety during the operation

Ensuring Customer Satisfaction and Achieving Restaurant Sale and profit Targets.

Updating P& L Records and report achievements and opportunities

Placing ordering according to the customer volume and capacity of stock areas.

Inventory Management, Stat variance

Completing Equipment Maintenance task according to schedule.

Training and people development

Organizationof product in the Restaurant.

Working as Production and Counter Manager in rotating Shift.

Follow up Safety and security

Making Bank deposit and safe turnover.

\*Other Position Held in my career

Certified swing Manager,SwingManager,Crew chief, Crew trainer,Service crew

\*Academic Qualification

Higher secondary school.

Proficient in M.S office(Word,Excel)

\*Professional courses completed

Effective Shift Management, Advance shift Management, Basic Shift Management

H.A.C.C.P Course, Food Safety course.

\*Languages Known-

English,Hindi,Malayalam

\*Visa status

Transferable Visit visa