**IFTIKHAR**

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**PERSONAL SUMMARY**

An enthusiastic manager with drive, determination and a proven ability to ensure that a restaurant operates efficiently and profitably. Having a track record of maximizing guest satisfaction and profitability whilst maintaining high standards of food and service and also present a positive and fashionable image of the business. Extensive knowledge of the hospitality industry, it’s working practices, recruitment, pay, conditions of employment and diversity issues. Now looking for a new and challenging managerial position, one which will make best use of my existing skills and experience.

**AREAS OF EXPERTISE**

Quality control

Strategic planning

Health & safety

Cost control

Customer focused

Marketing activities

Commercial awareness

Customer care

**WORK EXPERIENCE**

**Pearl Continental Hotel – Faisalabad (Pakistan)** Restaurant Assistant Manager April 2007 Till Feb 2012

**Samarkand Restaurant & café – UAE** Manager (Operation) March 2012 Till February 2014

**Pearl Continental Hotel – Faisalabad (Pakistan)** Restaurant Assistant Manager from April 2007 Till Feb 2012 and Restaurant Manager/ Banquet Manager March 2014 – Present.

Managing a high volume restaurant & improving all controllable costs thereby maximizing financial performance. Also responsible for effectively developing, managing and leading the restaurant team to provide excellent service.

**Duties:** Ensuring the highest standards of food and beverage service. Keeping control of food and labour costs. Ensuring Health & Safety and also hygiene procedures & standards are maintained. Having an in-depth knowledge of all menus. Responsible for recruiting, training & developing restaurant staff. Dealing with and resolving customer complaints. Maximizing all business opportunities to drive sales. Communicating with the kitchen staff to ensure efficient food service.. Liaising with the Head Chef to discuss and develop the menu. Overseeing client bookings & reservations. Organizing the daily and weekly roster for the Restaurant’s staff. Purchasing stock, supplies and negotiating best prices with trade suppliers Ability to create a great atmosphere & be a inspirational host. Monitoring sales and then writing informative reports for the restaurant owners.

**KEY SKILLS AND COMPETENCIES**

Strong motivational and influential people skills. Extensive and relevant knowledge of good food. Enthusiasm for creating delicious food and providing a great service. An eye for detail and the ability to drive consistent brand standards. Experience of managing people and driving business performance. Experience of organizing private functions including parties and weddings etc.

**ACADEMIC QUALIFICATIONS**

**M.A. (Master of Arts):** In history from Balochistan University in Nov-1994.

**LL.B.** From University of Law College Balochistan, Quetta in 1997

**B.A.(Bachelor of Arts):** From Balochistan University in March 1990

**F.A. (Faculty of Arts):** From Balochistan board in December1988

**Computer Skill:** World, Excel, PowerPoint, Outlook

**PERSONAL DETAILS**

Date of Birth March 11, 1970

Nationality Pakistan

Religion Islam

Marital Status Married .