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**To**

Recruitment Manager

Dear Sir,

I am Kevin Mathew holding a B.Sc. Hotel Management degree from Manipal University, India passed out on 2009 and I have five years of experience in Hospitality industry.

I believe that my practical work experience and educational back ground prepared me for making an immense contribution to your esteemed organization. I am having an excellent relationship with guests, coworkers and the management. Loyalty, dedication and hard work are some of my plus points. I am energetic and hardworking with the ability to adapt the environment very easily, have excellent communication and demonstration skills.

 I am very much thankful for your valuable time and consideration and hope to hear from your team in the near future.

Thanking you in anticipation,

Sincerely

**Kevin Mathew**

**Star village – 125**

**Mohd.Bin Sayed city**

Mussaffah, Abu Dhabi.

United Arab Emirates.

Email: kevinkariyadil@gmail.com

Cell No: +971527881283

**Work Experience:**

**55&5th the Grill, The American Steak House, St Regis Saadiyat Island Abu Dhabi, (Feb 2013 – till date)**

A classic grill and lounge, this is the resort's signature venue. Inspired by the address of the original St. Regis New York, the restaurant features a private dining room, an exclusive cellar, complete with Jazz music, cigars and bespoke service. Best Steak House-Winner Time Out Abu Dhabi -2014 Best Steak House- Finalist What’s On 2014 Best Restaurant of the Year Abu Dhabi- finalist BBC Good Food Awards 2014.

**Designation: Food and Beverage Server**

**Job profile:**

* .Acting shift in charge, taking care the shift.
* Taking care the guest order, Delighting guests through quality & valuable service
* Taking guest feedback & handling guest complains
* Being a departmental trainer
* Maintaining all Cutleries, crockery and glassware’s through monthly inventory.
* Intending for weekly stock of items for daily operation.

**Achievements**

**November 2011 to July 2013 : waiter at ONE&ONLY PALM**

**Job Profile:**

* Being section in charge, taking care the section
* Prepare tables for meals, including set up items such as linen, silverware and glassware.
* Present menus to the guests and answer questions about menu items and making recommendations.
* Taking food & drink order and coordinate with Chef regarding the food orders.
* Delighting guests through quality & valuable service.
* Maintaining all Cutleries, crockery and glassware’s through monthly inventory.

**April 2010 to October 2011 : F & B Service Associate, Infosys Technology Ltd, Bangalore – India.**

**Job Profile:**

* Personal Butler for VIP’s and company Executives.
* Encouraging and building mutual trust, respect, and cooperation among team members.
* Monitoring and controlling resources and overseeing the spending of money.
* Providing personal assistance, emotional support & personal care to coworkers or customers.

**July 2009 to March 2010: Senior Waiter, Hotel Pride, Bangalore – India.**

**Job Profile:**

* Waiter in multicusine restaurant, worked in banquets, room service & bar as well.
* Arranging and setting up whole restaurant for business.
* Seating the guest, giving a short and clear description of the menu items, dish of the month, fresh catch etc. Taking and serving the dishes and beverages on the table.
* Setting of side station, Maintaining the crockery, cutlery and glassware’s neat, tidy &hygienic.
* Encouraging and building mutual trust, respect, and cooperation among team members.

**May 2008 to September 2008**: **Kadavu Resort, Calicut, Kerala – India.**

* Done 5 months Industrial Exposure Training in Front office, Housekeeping and F & B Service.

**Languages Known:**

Read, Write & Speak**:** English, Hindi& Malayalam

**Personal Details:**

Age **: 28**years

Date of Birth **:** 10-11-1988

Marital Status **:** Married

Nationality **:** Indian

Passport **:** H5049023

**Achievement:**

* + Selected for **best employee** award for September 2012
	+ Been the research member of VYSA cuisine
	+ WSET level 1&WSET level 2 completed

**Thank you,**

**KEVIN MATHEW**