**CURRICULUM VITAE**

**Jaidev**

[**Jaidev.365949@2freemail.com**](mailto:Jaidev.365949@2freemail.com)

**COMPETENCY OVERVIEW**

* Flexible, multicultural sensitivity, resourceful, and keen learner
* Enthusiastic, conscientious and hardworking team player
* Excellent written, verbal and interpersonal communicator
* Versatile professional who adapts to rapidly changing environments

**WORK EXPERIENCE**

* **Aryana Hotel- 4 star (UAE)**

**Service Manager**

**April 2015- December 2016**

* Ensuring the highest standards in food and beverage department.
* Keeping control of food and labour costs.
* Ensuring Health & Safety and also hygiene procedures & standards are maintained.
* Responsible for recruiting, training & developing food and beverage service team.
* Dealing with and resolving customer complaints.
* Communicating with the kitchen staff to ensure efficient food service.
* Liaising with the Head Chef to discuss and develop the menu.
* Overseeing client bookings, event details & reservations.
* Held direct accountability for overall set-up, break-down, cleaning, maintenance issues
* To be aware of VIPs, Corporate and regular guest arrivals and to ensure requirements are anticipated and met
* Working closely with the management in strategic design and hotel operation(145 key property)
* **Pioneer Vision Group(UAE)-American University of Sharjah/DFC**

**Manager-Operation(F&B)**

**(February 2012- March 2015)**

* Coordinated with food and beverage staff for special events.
* Handling multiple restaurants with a staffing of 53 employees
* Monitored all operations of venue and ensured efficiency.
* Gathered data for all budget processes.
* Developed strategies to achieve all financial objectives.
* Prepared all food and beverages as per policies and procedures.
* Maintained neat and clean work area at all times.
* Maintaining all the documents related to work as per the standards.
* Ensured compliance to all safety policies and procedures.
* **Hilton London ,UK**

**Restaurant Manager– Food and Beverage**

**(April 2010 – October 2011)**

Employ an efficient, high energy and professional approach to F&B operations management in order to:

* Balance service with costs to ensure profitability
* Promote guest satisfaction to steady repeat business
* Coach / schedule team to maximum levels of performance
* Monitor health and safety guidelines for consistent sanitation, food quality and presentation.
* Purchase / control inventory with attention to budget guidelines.
* **Wellington Pub Company (London,UK)**

**Pub Manager**

**(April 2008 – March 2010)**

* Managing the bar and the food section.
* Also accounting for stock, cash management and Customer Service.
* Assisting in other general duties.

**Work Assignments in India**

* **COCCOS**

Café Manager

December 2005 – January 2007

* **Grand Hyatt**

Guest Service Associate

November 2004 – December 2005

* **Renaissance Hotel (Marriott Group)**

Guest Service Associate

September 2003 – September 2004

* **Dominos Pizza India limited**

Associate manager

September 2002 – September - 2003

**Educational Qualifications**

* Completed **HACCP** level 3 courses on July 2015 in UAE
* Completed **Food Safety program (GHP) manager** course from Sharjah Municipality (UAE) on Feb 2014.
* Completed **MBA(Masters of Business Administration)** from Northampton University,UK in November 2008.
* Graduated with first class degree in **Hotel management and catering Technology**, Nagpur University, India. (1998 – 2002)
* Passed A.I.H.S.S.C in science with first division under **C.B.S.E. Board.**

References available on Request.