**CURRICULAM VITAE**

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 **Rabin**

 **Email**: rabin.366349@2freemail.com

#### **CAREER OBJECTIVE**

Assistant Restaurant Manager having more than 12 years F&B experience. Good management skill for throughout 6 years. Good knowledge of ISO, P&L account, cost control. fine dining concept along with wine.

#### **PROFESSIONAL SUMMARY**

* An astute professional experience in Restaurant Management
* An excellent team player with communications skills, Inter Personal & Presentation Skills
* A strong individual with leadership, analytical & proper relationship management skills

#### **CAREER HIGHLIGHTS**

* Creative and result oriented, Able to work independently
* Complete high volumes within deadlines
* Handled critical process with ease and accuracy
* Strong ability to delegate responsibilities and perform many tasks at once.
* Active involvement in Organizational Developmental Activities

**ACADEMIC CREDENTIALS**

* **BA** – International Diploma in Business Administration From Thames Business School, Singapore- 2007

**PROFESSIONAL QUALIFICATION**

* Food and Beverage services, from SHATEC, Singapore, September 2008.
* Food and Safety Management System, complying with the requirements of stander ISO 2200-2005
* Occupational Health and Safety Management System, complying with the requirements of stander ISO 18001-2007.
* Environmental Management System, complying with the requirements of stander ISO 14001:2004.
* Hygiene Management System incl. HACCP- Hazard Analysis and Critical Control Points, complying with the requirement of standard.
* CAC/RCP, 1-1969, Rev. 4(2003), FAO/WHO Codex Alimentarius.

#### **WORK EXPERIENCE**

* Working at “Urban Bistro”, “SkelMore Group”, Dubai, UAE, as Floor In-Charge from7th Dec. 2016- Till date.
* Worked at “Integral Food Service”, Doha, Qatar as Assistant Restaurant Manager from Aug 2014 to 1st Oct. 2016
* Worked at “I Café, Islington College”, Kathmandu, Nepal from July 2012 to Aug 2014.
* Worked at “Au Petit Salute Pte. Ltd”, Singapore, as Assistant Restaurant Manager from May 2008 to June 2011.
* Worked at “Jeans Café Lounge & Bar (P.) Ltd”, Kathmandu, Nepal as Restaurant Supervisor from May 2003 to Aug 2006.

**Skills acquired through years of experience**

* Restaurant Management and customer service
* Managing the daily operations and keen control on sales.
* Managing and motivating restaurant staffs through proper guidance to achieve organizational goal.
* Coordinating with front office and back office works.
* Preparing daily and monthly operational reports such as GRN, DOR, CAR LOG and HSE.
* Providing excellent training for kitchen and service staffs about the work and responsibilities.
* Involving in promotional activities and management activities.

## IT SKILLS

**Applications -** MS-Office, (Word, Excel, Power point) Tally, Quick Book.

 **PERSONAL INFORMATION**

Date of Birth - 30th Sep 1981

Gender - Male

Marital status - Married

Nationality - Nepali

Languages Known - Nepali, English, Arabic

Hobbies - Dinning and Sports