RAMIL

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**CAREER OBJECTIVE:**

 Secure supervisory position where I can enhance my knowledge and abilities to contribute towards the growth and development of your dynamic organization where there are a lot of opportunities to grow both personally and professionally.

**PROFESSIONAL SUMMARY:**

* Successfully completed the PIC (Person In-Charge) training level 3, with merit degree in food safety attested from Abu Dhabi municipality.
* Manager on duty during the absence of the Assistant Restaurant Manager and the General Manager.
* Successfully manage a high volume fast casual dining restaurant.
* Knowledgeable in Global Optimization Logistic and Distribution system (G.O.L.D.) use for inventory and purchase goods for day to day operation.

**PROFESSIONALEXPERIENCE:**

1. **ACTING RESTAURANT SUPERVISOR**

**AL FORNO RESTORANTI (WOOD OVEN TRATORIA)**

**M.H. ALSHAYA CO LLC**

**YAS MALL-** Yas Island, Abu Dhabi U.A.E.

**DUTIES AND RESPONSIBILITIES**

* Prepare daily reports, opening cash out procedures, daily banking procedures.
* Conducting staff briefing and actively coaching staff.
* Ensuring that back up, proper opening and closing checklist are being completed each shift.
* Supervising the floor during meal period to ensure all standard and steps of service are met through guest interactions.
* Manage staff stations to deliver best service.
* Communicate effectively both verbally and in writing to provide clear direction to staff.
* Move throughout the store and kitchen areas to visually monitor and take action to ensure food quality and service standard are met. Verify temperature and judge appearance and taste of product. Check preparation method to determine quality.
* Adhere to the strict statutory requirements and established health, hygiene and safety policies with in the store premises.
* Handle customer queries, comments to ensure guest satisfaction and delight.

 **2. WAITER / F. O. H. TRAINER**

 **AL FORNO RESTORANTI (WOOD OVEN TRATTORIA)**

 **M.H. AL SHAYA COMPANY**

 **DALMA MALL-** MUSSAFAH, ABU DHABI U.A.E.

 **DUTIES AND RESPONSIBILITIES:**

* Train old and new staff according the brand standard**.**
* Leading the team in everyday task.
* Present menus to customers and answer questions about dishes and make recommendations.
* Explain how various menu items are prepared, describing ingredients and cooking methods.
* Responsible for setting up the restaurant front of the house needs
* Setting up tables and chairs properly before the opening.
* Welcoming and assisting guest to their tables
* Responsible for taking orders
* Serving and assisting all guests in every meal
* Checking the customers and ensure that they have enjoyed their food and their overall dining experience
* Action to correct any problem or issue in my area of responsibility

 **2. WAITER**

 **SHERATON JEDDAH HOTEL**

 North Corniche Road

 P.O. Box 14315

 Jeddah 21424, Kingdom of Saudi Arabia

**DUTIES AND RESPONSIBILITIES:**

* Responsible for taking reservations and seating guests
* In charge of the Club Lounge and bar
* Setting up the buffet table with food and beverages
* Arranging and preparing tableware, utensils and other dining accessories
* Serving and assisting all guests in every meal
* Checking the customers and ensure that they have enjoyed their food and their overall dining experience
* Action to correct any problem or issue in my area of responsibility
* Cleaning and changing all used wares and linens.
* Removing dishes and glasses from tables or counters, and take them to the kitchen for washing/cleaning.

**EDUCATIONAL ATTAINMENT:**

 **COLLEGE**: PANGASINAN MERCHANT MARINE ACADEMY

 **COURSE** : ASSOCIATE IN MARINE TRANSPORTATION

 (3 YEARS) (1994-1997)

**PERSONAL BACKGROUND:**

Born on the 11th day of November 1976, Married with two children, Filipino, outgoing, hardworking, honest, and full of patience.

**REFERENCES:**

 (Available upon request)