**CURRICULUM VITAE**

**YATIN**

[**YATIN.371904@2freemail.com**](mailto:YATIN.371904@2freemail.com)

**CAREER OBJECTIVE:**

Eager to work in Hotel & Restaurant and want to seeking a position to utilize my skills and abilities in a hospitality industry that offers professional growth, having a good working environment and uses my potential to the hilt.

**KEY ATTRIBUTES:**

* Determined and smart worker with an optimistic approach towards goals.
* Always willing to learn, likes to face challenges and have an ability to work under pressure.
* Love to interact with people.
* Good communication skill.
* Passionate to work and love hospitality industry.
* Quick decision ability.

**Procurement -Coordination–Training&Development**

**Restaurant management -Hygiene & Quality standards**

A keen planner & strategist with track record of developing operational policies / norms, systems & controls, motivational schemes & customer service standards.

Significantly improved organizational effectiveness, business & image via customer and market focused strategy development.

Adroit in leading, training & monitoring the performance of team members to enhance productivity and ensure profitable operations.

An effective communicator with excellent relationship building & interpersonal skills, strong analytical, problem solving & organizational abilities.

**Knowledge domain**

**Operations:** Devising and executing procedures, control system for maintaining hygiene and quality standards. Initiating cost saving by stream lining processed and by complying with SOP’s.

**Client Services:** Ensuring high quality service, resulting in customer delight and optimum resources utilization. Ensuring utmost maximum customer satisfaction by closely interacting within-house and potential guests to understand their requirement and customizing the product and services accordingly, delivering high value restaurant services to upscale clients for exalting their satisfaction levels.

**RESPONSIBILITIES: WORKING WITH MCDONALD’S…….**

* + Currently handling a high volume restaurant located at high street with dine in, total team straight is 39 along with 07 managers
  + In QSR, I am responsible for a restaurant where ever responsible for below mentioned point.
  + Guest handling
  + Cleaning & hygiene practices
  + Quality of product to be each and every customer
  + Local store marketing
  + Team training, motivation and their personal/professional growth
  + Brought about 100% increase in sales, and a significant increase on the profitability
  + A vital contributor in reducing the food cost

**PROFESSIONAL AND EDUCATIONAL QUALIFICATION:**

* GraduatedB.Sc. in Hospitality and Hotel Administration from Dr. B. R. Ambedkar Institute of Hotel Management, Catering and Nutrition, Chandigarh.
* Successfully passed my higher secondary examination from CBSE Board with science stream.
* Successfully passed my matriculation examination from CBSE Board with general subjects.

**COMPANY EXPOSURE:**

* 15 weeks of Industrial Training from ***Hotel The Leela Palace, Udaipur.***
* Working as an Second Assistant Manager in ***McDonalds India***since ***July 2015***.

**ACHIEVEMENTS:**

* Participated in **Personality Development** in **Bal Bhaskar Summer Camp** organized by **Dainik Bhaskar.**
* Participated in **interschool craft competition** organized by **Rotaract Club of Thane North, Mumbai**
* Achieved **First Position** in **Interhouse Patriotic song competition** in **Lokpuram Public School, Thane, Mumbai**
* Participated in **7th National Cyber Olympiad** by **Science Olympiad Foundation**.
* Participated in **U-16 Chess Tournament** organized by **Shree Sadguru Adaneshwar Dadaji Jankalyan Sanstha, Thane, Mumbai**
* Participated in **voluntary blood donation camp** organized by **PGIMER, Chandigarh**
* Participated in **Bacardi Master Mixer Training Session**organized by **Bacardi**.

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**DECLARATION**

**I hereby declare that the detail mentioned over here are all true and I have the documentary evidence to support that**