TINU

TINU.373593@2freemail.com

CAREER OBJECTIVE

To use my ability to work in a team environment. I am self motivated and able to work both independently and as a collaborative team member to obtain a position where I can maximize my organizational and interpersonal skills and knowledge which will add to my experience that will allow me to grow personally and professionally

SKILLS AND SUMMARY

In-depth knowledge of food service management protocols including food quality, HACCP principles, food safety and hygiene, government standards and industry best practices including GMP and HACCP.

Profound ability of providing positive, quality customer service to customers and staff

Able to break down responsibilities to subordinates

Strong hospitality industry knowledge

Ability to work well in a group setting

Able to train employee on required skill

Positive attitude with demonstrated desire and ability to work in a youthful, highly entrepreneurial, that is both fast-paced and demanding

Highly skilled in maintaining relationship with customers ,employees and including senior managers

PROFESSIONAL EXPERIENCE

Production Supervisor at AL JADEED BAKERY LLC Dubai from 2015 to 2017

Managing the Operations including Food Production and F&B Service at the GEEN VALLEY HOLIDAY HOMES,Wayanad from 2014 to 2015

Six months training experience at ALILA HOTEL AND SPA ,Bangalore, India (3rd June 2013 to 31stoctober2013)

ODC experience at the MOVENPIC HOTELS AND SPA Bangalore and TRIDENT Cochin India

JOB DESCRIPTION

AL JADEED BAKERY LLC

Production Supervisor

AL JADEED BAKERY was established as a small bakeshop with manual preparation and baking, named DUBAI AUTOMATIC BAKERY in 1967. AL JADEED BAKERY was started in 1979 considering the modernization in the bakery industry with new machines to cater the demand of the market.

Responsible for the total operation of the production department

To study and evaluate the operation of the department and suggest improvements.

To maintain an open line communication with all the staffs.

Managing and improving production process to enhance product quality and maximize efficiency

Planning , assigning and directing production work

Organizing and prioritizing production needs

Monitor the production processes and adjust schedules as needed

Monitor product standards and implement quality-control program

Involved in the preparation of daily, monthly and yearly reports

Prepare purchase requests and purchase orders for raw materials and packing materials

Diagnosed production needs and solved problems quickly and efficiently

Supervise and motivate a team of workers

EDUCATIONAL QUALIFICATION

Bachelor of Hotel Management from the Oriental Group of Educational Institution Wayanad , India

TECHNICAL QUALIFICATION

ORACLE

OPERA PMS V- 5.0, Micros-excel, power point,word,outlook

Operating systems : MS windows (VISTA,XP)

Emailing, printing and scanning

Excellent internet surfing and data entry skills

TRAINING & CERTIFICATION

BASIC FOOD HYGIENE TRAINING -UAE

ADVANCE FOOD SFETY AND HYGIENE LEVEL -2

HACCP-ISO 22000 FOOD SAFETY MANAGEMENT SYSTEM

HACCP AWARENESS AND INTERNAL AUDITOR TRAINING (TUV Middle East certificate)

FIRE AND SAFETY TRAINING CERTIFICATE

ACHIEVEMENTS

Organized the Spanish Theme Dinner, Fiestaestanoche in oriental school of hotel management wayanad, India (2012-13)

Attended a one day workshop baker’s ateliers in association with the gastronomy club on 23rdFebruary 2013

Attended the bar tending workshop Burning Flames 2 conducted by Mr. Rahul NK& Mr. Salman Leo on 7th March 2013

Attended a flower arrangement workshop by Mr.JerardCastellino from Heaven’s Blossom Calicut on 14th March 2013

Organized a blood donation camp on behalf of the Hospitality Club on the 4th February 2014

Organized an anti-addiction campaign on behalf of the Hospitality Club on the 4thJuly 2014

Executive Chef of Gastronomy Club(2014-15) in our colleague

PERSONAL INFORMATION

Nationality : Indian

Sex : Male

Marital Status : Single

Date of Birth : 26th October 1993

Languages known : English, Hindi, Tamil, Malayalam

REFERENCE

Reference will provide as per request

Declaration:

I hereby declare that the above information furnished by me is true and complete to the best of my knowledge.