**RESUME**

**SENTHIL **

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**CareerObjective**

TosecureacreativeandchallengingpositionwithprofessionallymanagedGroup/Company.Aposition,which will utilize my practical and theoretical experience ,knowledge grand planning skill s to provide opportunity for Professional growth.

**AcademicCredentials**

Graduation  (Marketing)from Madurai kamaraj university, Madurai, Tamil Nadu State, India.

**AcademicCredentials**

Graduation (B.Sc., in Hotel Management & Catering Science)from SubbalakshmiLakshmipathy College of Science, Madurai, Tamil Nadu State, India.

**WorkSummary**

A Total of more than **10Years** of commensurate experience in Hospitality, Industrial Catering operations **Working country**

**Singapore**

**Oman**

**Saudi Arabia**

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**Trainings**

* HACCP Level 3 completed in Kimji training institute, Muscat-Oman.
* Basic - Fire Safety Prevention Program conducted by damac Catering Services. Co, Oman.,
* Basic Food Safety Awareness Program conducted by damac Catering Services. Co, Oman.,

**ComputerProficiency**

* MS Office, oracle .Tally 7.1 ,Internet

**KeyStrength**

* Hard worker, Dedicated, Organizer, Logical Thinker
* Creative, Innovative & Team Builder
* Excellent Communication Skills
* Capability to meet deadlines and work under pressure.
* Ability to work with no supervision.
* Typingskillsandcompetencewithusingcommonofficesystemsandsoftware
* Discretion and understanding the need for confidentiality

**ProfessionalExperience**

**Organization: GULF catering LLC (SAUDI ARABIYA)**

**Total Duration : NOV 2014–DEC 2017.**

**Designation : Operations Superintendent–Catering and Facilities Department (Reporting directly Sr. Operations Manager)**

**JobResponsibilities:**

* Identify and delegate responsibilities to catering staff to ensure objectives are met and excellent service inconsistently achieved
* Manage operations with passion, integrity, and knowledge while promoting the culture and values of the Silo
* Consistently review catering operations and staff to identify any problems, concerns, and opportunities for improvement
* Provide coaching and feedback to staff and assess performance on and ongoing basis
* Create a positive guest experience by delivering a high level of service and ensuring all staff engage guests to understand their needs and exceed expectations
* Manage the catering services to meet or exceed standards in food quality, safety, cleanliness, and timeliness
* Consistently monitor product and labor costs to remain within goals
* Solicit client feedback to understand the needs and wants of customers
* Train and coach staff on guest services principles and practices
* Deliver drop-off and on-site catering services
* Organize and monitor catering drop-off and on-site services
* Follow the Company policies and procedures, including those for cash handing and safety/security
* Offer new menu solutions to management
* Develop and implement creative solutions to areas of improvement
* Conduct pre-event meetings
* Ensure proper and safe delivery/distribution of catered products.

**Organization: DAMAC Catering & Support Services– Salalah, Oman**

**Total Duration: September 2011 – July 2013**

**Designation :Project Manager (Reporting directly to the Operations Manager)**

**JobResponsibilities:**

* Developing the catering business from scratch and prepare project scheduling and timeline to run the project.
* Implement the business development technique in developing the project ideas and component to provide better opportunities.
* Supervise the overall project from start to the turnkey and during the operation.
* Prepare the valid and flexible catering design.
* Create and prepare the menu cost and sales cost.
* Prepare the menu ingredient preparation accurately.
* Prepare the purchasing plan and provide suppliers for all equipment's.
* Coordinate with the supplier for daily supplied materials.
* Prepare stock /inventory tracking system for cold and regular store.
* Prepare the policy and procedures to ensure the safety and quality in the main kitchen.
* Prepare the requirement for the software system and supervise the preparation and installation of the system.
* Prepare and provide the packing options, packing machines and materials with good quality.
* Experience in recruiting chief, assistant chief, quality assurance and dietitian.

**Organization: NANTHA KK LTD Catering Co. SINGAPORE**

**Total Duration: March 2007 – August 2010 ( s pass )**

**Designation :Unit Manager (Reporting directly to the Project Manager), NANTHA KK PTE**

**JobResponsibilities:**

* The supervision of staff and allocation of duties
* Prepare menus and food within the guidelines issued.
* Carry out staff training.
* Carry out food cost control as required
* The checking and recording of all food received, quantities of ingredients used and the number of meals produced and served
* Carry out all clerical duties as required including all cash related duties
* Ensure the cleanliness of the kitchen, its equipment and surround
* Ensure the security of the kitchen, associated stores and surround.
* Ensure the Food Hygiene and Health and Safety Regulations are adhered to at all times.
* Ensure that the Health and Safety at Work Act as defined by the County Council is observed within the kitchen and report any accidents in the kitchen or complaints regarding staff welfare
* Report faults in equipment and request necessary day to day maintenance of premises.
* Ensure that all staff work the required hours and that the correct break periods are observed.
* Ensure that no food is removed from the premises
* Be prepared to give practical help in any part of the kitchen should the need arise
* Carry out any other reasonable duties within the overall function of the job.
* To adhere to existing working practices, methods, procedures, undertake relevant training and development activities and to respond positively to new and alternative systems.
* It will be necessary to work with information technology and associated systems in accordance with County Council policies.
* To maintain confidentiality and observe data protection and associated guidelines where appropriate.
* To understand and comply with the company policies.

**PersonalDetails**

Date of Birth :March 15, 1984

Nationality :Indian

Gender :Male

Marital Status : Married

Languages Known :English, Hindi, Tamil, Malayalam, Telugu and Arabic