

**ASHIK**

**Email Address:** ashik.384145@2freemail.com

**Objective** **.**

I am looking forward to work in an environment which encourages creativity and innovation to overcome the challenges faced day to day, and also where the job pushes me to outperform myself enriching my knowledge, where I get the opportunity to utilize my ability to work in a way that I can successfully handle the projects undertaken using the extensive understanding of the hospitality industry. The challenging environment will help a lot to deliver quality output in tough situations also.

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| **Educational Profile** | . |

**[June 2001 – June 2004]**

**Bachelor of Science in Hospitality and Hotel Administration (1st Class Honors)**

from Indira Gandhi National Open University and National Council for Hotel Management and Catering Technology under Ministry of Tourism, Government of India and Applied Nutrition, Pusa - New Delhi.

**[1998 – 2000]**

**Intermediate** in Science (12thGrade), equivalent to A Levels.

**[1997 – 1998]**

**Matriculation** (10thGrade), equivalent to O Levels.

**Technical Skill**

* POS (Micros)
* Microsoft Words
* PowerPoint
* Excel

**Work Experience** **.**

Restaurant manager at **The Vaidya** from 02-Feb-2015 till 10-Jul-2018

**Job Profile**

* + Ensure that service in restaurant is carried out according to standards
	+ Ensure a cozy environment for the customers
	+ To monitor daily hygiene and work practices in both service and production
	+ Achieve sales target and marketing
*  Ensuring better productivity by leading subordinates in productive working
	+ Implement new ideas and promotions to stay in competition with others
	+ To manage better communication between kitchen and service
	+ Ordering of Items
	+ Closing of everyday sales
	+ Monitor all machines and equipment's are kept in good working conditions

Food & Beverage operations manager at **Mado @JEM Singapore** (Alpha REIT investments Pte. Ltd) from 24-Apr-2014 till 15-Jan-2015

**Job Profile**

* + To communicate with all level of personals
	+ Ensure that service in restaurant &bars is carried out according to standards
	+ Lead subordinates successfully in productive working
	+ To monitor daily hygiene and work practices in both service and production
	+ Source for better and competitive suppliers
*  Achieve sales target and marketing
	+ Implement new ideas and promotions to stay in competition with others
	+ To manage better communication between kitchen and service
	+ Increase better productivity
	+ Menu planning
	+ Closing of everyday sales
	+ Manpower and duty roaster planning
	+ Monitor all machines and equipment's are kept in good working conditions

Manager at **Nyee Phoe Group, Singapore (Gardenasia)** from 27-Mar-2007 till 31-May-2013

**JobProfile**

* Refined skills in public relations
* To communicate with all levels of personnel
* Deal with enquiries for events and proposals
* Achieve sales target and marketing
* Deal with all guest complaints
* Ensure that service in restaurants & bars is carried out according to standards
* To manage section heads and crew
* Lead subordinates successfully into productive working
* To conduct training and refresher classes for all F&B personnel
* To monitor daily hygiene and work practices in both service and production.
* All machines and equipment must be kept in good repair.
* Stock Control System; POS System

Senior F&B Executive at **Laidbackwaters by Mahima Hospitality Pvt Ltd. at** **Qutab Hotel** from 15th Jan 2005 to 1st May 2006

A fine dining restaurant serving International ethnic seafood specialty dishes. The restaurant is divided into a lounge and a private dining area with fully equipped bar which caters to all the requirements of the guest

Duties include:

* Restaurant operation
* Training
* Inventories
* Sales Operation
* Guest handling & Customer Relations

**19th July 2004 to 13th Jan 2005**

**Section IC**

At “**T.G.I. Fridays**”, a casual dining restaurant which specializes in serving authentic Mexican and American delicacies.

Duties include:

* Restaurant operation
* Daily sales report
* Training
* Handling Customer complaints
* Bar operations

**19th April 2000 to 23rd May 2001**

**F&B Associate**

**Hotel Hindustan International,** a five-star hotel in Kolkata

Duties include:

* + Serving food and beverage at allotted tables
*  Table lay out and attending to guests orders
	+ Handling bar operations
	+ Handling inventories

**Industrial Attachment** **.**

Six-month internship program from Hotel Hindustan International, Kolkata covering all four major departments of a fully functional hotel

Training includes:

* + Food & Beverage service
*  Food Production
	+ Front Office
	+ Housekeeping

**Hobbies** **.**

* Making bonsai
* Listening to music

**Personal Details** **.**

**Date of Birth:** 02-Oct-1982

**Gender:** Male

**Nationality:** Indian

**Marital status:** Married

**Languages known:** English, Hindi, Bengali, Urdu

**Personal** A strong conceptual thinker with a team mindset, possessing good communication andinterpersonal skills. Willingness to learn with an extraordinary quest for knowledge in pursuit of excellence

**Personal Skill set** .

* Fast learner and an excellent team man
* Experience in negotiation and conflict resolution
* Analysis, problem solving, critical thinking, and quick-thinking abilities