

**Food and Beverage Operation Manager – Fazlin**

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**Professional Summary**

Having always been a fan of the dynamic work environment, I am pleased to be able to offer a number of bespoke skills within the food and beverages industry. Not only has my past employment focused upon this sector, but I have bolstered my hands-on experience with numerous training courses and certifications over the years. This makes me an ideal candidate for a management position. I am also looking to pass my knowledge off to others who may be just entering this amazing environment. Also known for my hard work, with an excellent communication skills and my ability to cater to the needs of the individual customer. I believe that all of these talents are absolutely essential in our modern times.

**Core Competencies**

* Understand Every aspect of the Hospitality & Leisure Industry
* Manage entire hotel operations as Resident Manager cum large operations of food and beverage team & Management,
* P&L Management to thrive successful GOPs
* Manage large teams including project s, service and outlet managers
* Specialized in all aspects of the F & B sector including special VIP events for heads of states, outdoor weddings and other banquet operations
* Excellent public relations skills and ability to handle Sales & Marketing inclusive of Nationwide and International marketing campaigns.
* Good communication and leadership skills gained from working within project teams
* Excellent time-management; resulting in meeting stringent deadlines.
* Committed team player; working in collaboration with colleagues at work to produce excellent results.
* Target oriented with a view to move beyond what is expected
* Successfully Analyze and Implement various new concepts to maximized GOR
* Successful return on investment and business turnaround procedures

Experience

2017 till present: ***F&B Operation Manager of a (preopening) Seychelles - based restaurant & luxurious guest villa franchise.***

Duties include:

* Develop and Organizing the operation manual for the restaurants and the guests villa
* Drafting the business and the marketing plan
* Drafting and planning of budget’s as individual revenue centers
* Developed culinary and beverage menus for the trend and for the customer demand
* Setting up Brand standards and implementing SOPs
* Recruit & training staffs on brand standards and POS
* Introduction of cost-effective policies for kitchen/restaurant/guests rooms

2015 - 2017: ***Assistant Food & Beverage Manager –Seychelles***

Responsibilities include:

* All areas of food preparation
* Department P&L to archive maximum GOR & GOPs
* Health and safety compliance.
* Employee management.
* Client relations and general customer service enquiries.
* Addressing the needs of approximately 45 employees and junior management
* Inventory control, financial audits and continuous quality improvement.
* Building rapport with the business partners for a continues and for a healthy relationship

2014 - 2015: ***Assistant Resident Manager (F&B operation included***)

**Colombo Sri lanka** .

Some areas of expertise revolved around:

* Assisting VP / Director General Manager with regards to Preopening of CASA Colombo Collection Mirissa
* Setting up the entire hotel operations and involve in Recruitment, Training, Policies and Procedures, Branding, Sales and Marketing etc.
* Setting up and drafting Business Plan and implementation for Yacht operation in Mirissa
* Monitoring and managing day to day operations of CASA Colombo collection Colombo
* Heading the F & B Operations for the Group properties in Colombo and Mirissa

2012 - 2014: ***Chief Commercial Officer.***

Responsibilities included:

* Acting as a BPO and providing Consultancy and Training for Restaurant Staff
* Coordinating, planning, organizing of elite banquets/Events/Meetings for local and global brands
* Assisting the Setting up of Travel and Tourism business department
* Incorporating new companies and the setup

2005 - 2012: ***Transition from Banquet Sales Executive to Assistant Food & Beverage Manager***

***Colombo Sri lanka***

Responsibilities include:

* Oversee, conceptualize and manage various functions and events of national as well as International standard, fine dining expert
* Manage and oversee food serving outlets and its entire gamut of operations
* Formulate and guide individual and team targets of various teams
* Efficiently and effectively manage more than 150 cadres

**Achievements: Have personally handled and managed several large scale events such as the Miss Sri Lanka Pageant for Miss Universe, the London College of Fashion Designs event in collaboration with the Moratuwa University, Product Launches for leading blue chip and multinational companies in Sri Lanka, and Instrumental in expanding food service outlet project.**

2002 - 2004: **Intercontinental Hotel Jeddah -KSA**

* Attached with them in order to experience a different aspect of the hotel industry especially in an overseas and the challenges.

2000 – 2002: ***Business Development Executive***

Colombo, Sri lanka

**Achievements: Worked for a period of 2 years including the time when engaged at Hotel School. Was able to assist in the development of a sales plan and the recruiting of a wide spectrum of International clients in order to create a steady flow of business and bring in new ideas and concepts to the existing business structure and plan.**

Education

* Successfully completed from ***Ceylon Hotel School of Tourism***
	+ Basic Level Front Office course
	+ Basic Level Restaurant and Bar Service course
	+ French Language course
* Possess certification :
	+ Computer Application
	+ Training & Development (by the Six Continents Hotels)
	+ Sommelier, wine and Cigar tainings

References

All further references will be happily provided upon request.