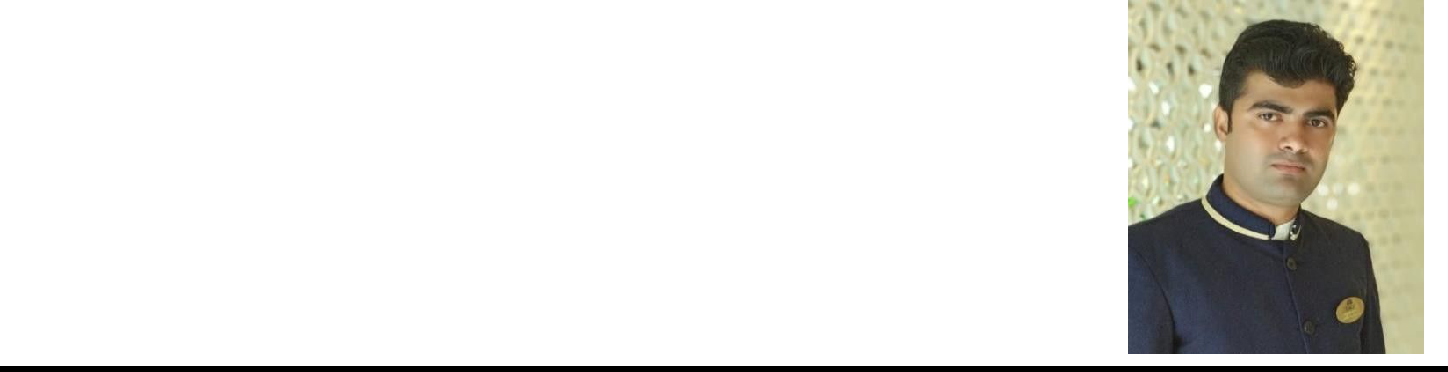
|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  | **CURRICULAM VITAE** | | |  |  |
| **PERSONAL DETAILS:** | **DEVENDRA** | | | | | |  |
|  |  | | | | | |  |
| **Date of Birth:** | 07​ | July 1993 | |  |  |  |  |
| **Marital Status:** | Married | | |  |  |  |  |
| **Nationality:** | Indian | | |  |  |  |  |
| **Religion:** | Hinduism | | |  |  |  |  |



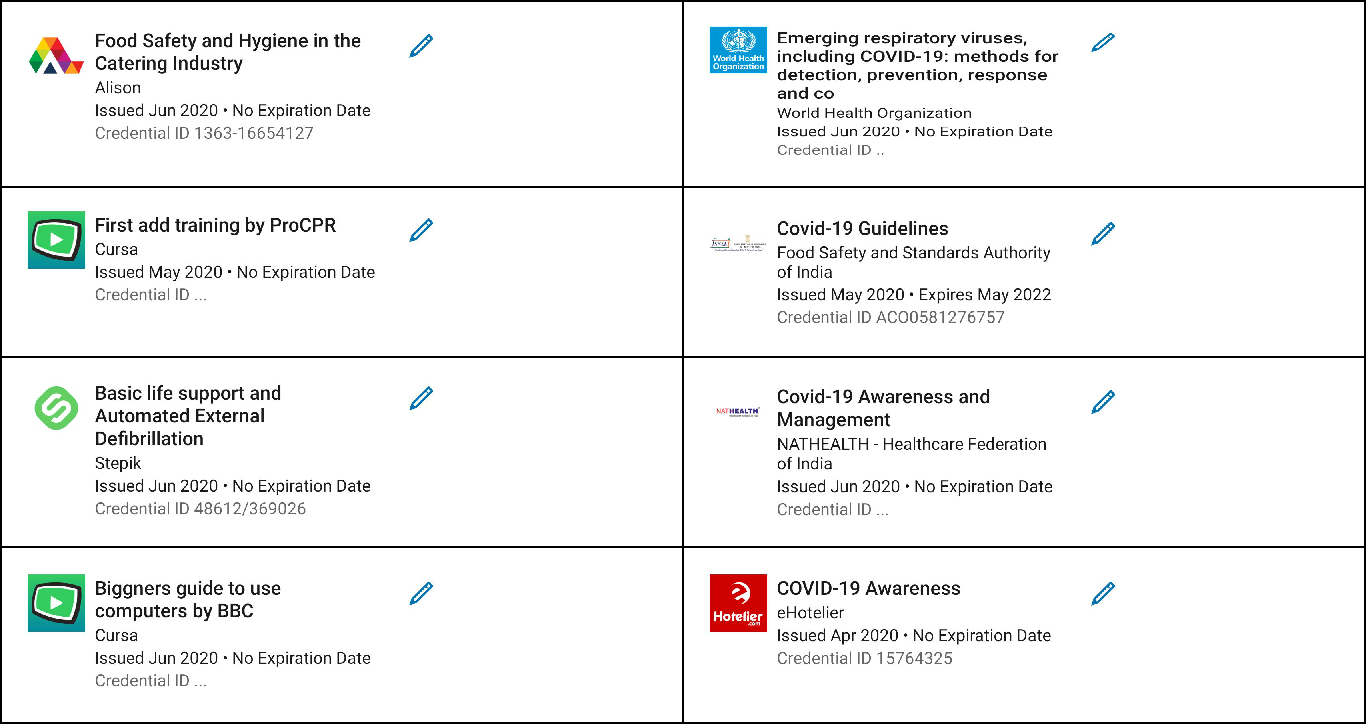
**PROFESSIONAL SUMMARY:**

* Highly efficient, customer-oriented, Profit driven Restaurant Manager, multi-outlet experience with a winning attitude and desire to deliver a exceptional dining experience. Focused on setting high expectations, raising service standards, improving revenue and increasing guest satisfaction.
* Excellent inter personal, conflict and problem solving skills with ability to work in multi cultural environment.
* Environments with strict deadlines and multiple deliverables.
* Supervised and schedule employees to run Food and Beverage operations smoothly.
* I am able to manage and co-ordinate the kitchen staff to insure the on time requirement at the counters.
* Following the standards as per organization SOPs.
* Dedicated and sincere towards profession.
* Expertise in handling the unsatisfied customer and ensuring the problems get sorted in the best possible way to maximize guest satisfaction.
* Always discussed to the management: Training, Development, and about yearly appraisals to create a best team for organization.

**ACADEMIC ACHIEVEMEN :**

* Three years **“Bachelor**​ **in Hotel Management, catering Technology & Tourism”** from​ **MDTC**​ **College**,​Bharatpur, Rajasthan in year 2012
* Passed **10**​**th**​​ in​ the year **2007**​ from​ **“UP**​ **Board”** in​ **1**​**st**​​ **Division, Allahabad**
* Passed **12**​**th**​​ in​ the year **2009**​ from​ **“UP**​ **Board”** in​ **2**​**nd**​​ **Division, Allahabad**

**TRAINING AND ACHIEVEMENTS:**



|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **AREA OF EXPERTISE** |  | **PERSONAL SKILLS** |  | **COMPUTER & SPECIAL SKILLS** |  |
| Restaurant & Banquet Management | | Confident communicator | | Microsoft office |  |
| Excellent customer service | | Smart & presentable | | Micros |  |
| Team leadership | |  |
|  |  |  |  |
| Event planning | | Quick learner | | Binix |  |
|  |  |  |
| Situation handling | | Time management | | IDS |  |
| Cost Control | |  |  |  |
| Can do attitude | |  |  |
|  |  | Champagne |  |
| Inventory control | |  |  |  |
|  |  |  |  |
| Training & development | | Flexible | |  |  |
|  |  |  |  |

**SYNOPSIS OF INDUSTRIAL EXPOSURE**

**Total Work Experience: 09 Years 08 Months**

**(Member ITC’s Hotels Group)**

**Gandhinagar,**​ **January 2019 to Current**

**Company Profile:** A 4 star deluxe hotel having 84 Rooms equipped with all kind ofmodern facilities well located in Gandhinagar, capital of Gujarat. There are 2 Restaurant including a multi cuisine Restaurant & a 24 hours running coffee shop 02 banquet halls which can accommodate up to 150 guests.

**Position Held** **: Restaurant Manager**

**Duties & Responsibilities:**

* Supervising day to day activities of Restaurant, & other outlets
* Maximize revenues by up selling and following budget guidelines
* Handling guest concern to insure entire satisfactions
* Promoting & up selling banquets with attractive packages for social & corporate guest.
* Creating public relation & marketing strategy.
* Ensure colleagues have full knowledge of promotions, deals, offers and marketing in the outlets
* Manpower planning as per the events of the day & requirements
* Plan organize and insure staff training on different aspects: Product, Service & up selling
* Maintaining hygiene and ensuring that health & safety standards meet the highest specifications.
* To ensure that breakage is under control
* Responsible for people and time management to ensure that maximum output produced by each associate following the SOP’s.
* Completing all paperwork and then filing it accordingly.
* Setting targets with clear standards and time scales.
* Responsible for implement cost saving and profit enhancing measures
* Manage & control stock ensuring Par levels are maintained following expiries
* Influence interchange of staffs from outlet to outlet
* Taking reservations of tables & parties

**Key**​ **Skills:**



* Taking immediate action regarding any infringements of Health & Safety, Food Hygiene issues or Fire Regulations.
* Making people happy and helping them to enjoy themselves
* Willing to work irregular hours to cover busy periods.
* Working within professional guidelines, particularly in relation to established brands.

**Shahpura Hotels (Preferred Hotels & Resort)**

**Jaipur, December 2016 to January, 2019**

**Company Profile:** Shahpura​Hotel is a luxury heritage hotel having 65 Rooms equipped with all kind of modernfacilities well located in heart of city. There are 3 Restaurant including a multi cuisine Restaurant & a bar serving International & Domestic Spirits & Wines.

**Position Held: Restaurant Manager (HOD)**

**Shahpura Hotels (Preferred Hotels & Resort)**

**Jaipur, December 2016 to January, 2019**

**Company Profile:** Shahpura​Hotel is a luxury heritage hotel having 65 Rooms equipped with all kind of modernfacilities well located in heart of city. There are 3 Restaurant including a multi cuisine Restaurant & a bar serving International & Domestic Spirits & Wines.

**Position Held**​**: Restaurant Manager (HOD)**

**Golden Tulip (Louvre group of hotels)**

**Jaipur, October 2014 to November 2016**

**Company Profile:** Golden​Tulip is a 4 star deluxe hotel having 102 Rooms equipped with all kinds of modernfacilities well located on M.I. Road, ideal for Business or Leisure. There are a multicuisine Restaurant & a 24 hours running coffee shop 03 banquet halls & a bar serving International & Domestic Spirits & Wines. F-Bar is also a part of Golden tulip.

**Position Held : Captain, F&B Executive, Assistant Manager \*Worked as F&B in charge in 2015 for 3 months. \*Worked as F&B in charge in 2016 for 3 months.**

**Ramada Hotel (Wyndham group of hotels)**

**Jaipur, January 2014 to October 2014**

**Company Profile:** Ramada​is a 4 star deluxe hotel having 160 Rooms equipped with all kinds of modernfacilities situated in the heart of the city. There are 03 Restaurants including a multi cuisine Restaurant, 04 banquet halls, a discotheque & a bar serving International & Domestic Spirits & Wines.

**Position Held**​**: Captain**

**Chokhi Dhani Resort,(Chokhi Dhani group of hotels)**

**Jaipur, October 2010 to December 2013**

**Company Profile:** Chokhi​Dhani is an ethnic 5 star Village Resort having 104 Rooms equipped with all types ofmodern facilities situated in 15 acres area. There are 2 Restaurants including a multi cuisine Restaurant, 3 banquets, marriage lawn & a bar serving International & Domestic Spirits & Wines.

**Position Held** **: HOT, Steward, RSOT**

**INDUSTRIAL TRAINING:**

* Achieved 05 Months **Industrial**​ **Training Certificate** from​ **Four**​ **Points by Sheraton**,​ Jaipur
* Done **vocational**​ **training program** for​ 45 days in **Four**​ **Points by Sheraton**,​ Jaipur

**PERSONAL INFORMATION:**

|  |  |  |
| --- | --- | --- |
|  |  |  |
| **Hobbies** | **:** ​Making Friends, Driving, | |
| **Interest** | **:** ​To serve the Hospitality Industry | |
| **Languages Known** | **:** ​English, Hindi | |
| **Height** | **:** ​05’07” | |
| **Weight** | **:** ​68 Kgs | |

Email: [devendra-398259@gulfjobseeker.com](mailto:devendra-398259@gulfjobseeker.com)

I am available for an interview online through this Zoom Link <https://zoom.us/j/4532401292?pwd=SUlYVEdSeEpGaWN6ZndUaGEzK0FjUT09>

**DECLARATION**

I understand that all the information’s given herein are correct and true in best of my knowledge, if found false

|  |  |
| --- | --- |
| my candidature for the post is liable to be cancelled. |  |
| **Date:** | **DEVENDRA** |
| **Place:** |  |