 **Nithin**

**Nithin.352456@2freemail.com**

**PROFILE**

I consider myself as a competent individual who is hardworking and can be depended upon to complete tasks successfully. I am interactive and have a good understanding of cultural differences having dealt with various clients in my past work experiences. I am currently pursuing a career where I would be able to apply my skills and knowledge whilst also learning from new experiences within an established organization.

**WORK EXPERIENCE**

**SUPERVISOR: Paratha N Rolls, Dubai from March 2016 – September 2016**

**WORK EXPERIENCE**

**SUPERVISOR: Alto Mar Restaurant, Dubai from October 2014 – January 2016**

**Duties:**

* To prepare the weekly roster, ensuring adequate staffing of the restaurant at all times
* To supervise and assist the restaurant staff on a daily basis
* To input correct cost and retail rates into the system and create buttons to represent each new dish in the restaurant daily
* To assist with processing the daily cash sheets in conjunction with other supervisors and managers
* To assist in the planning and coordinating wine list/cocktail/food menus with the management team
* To take food and wine orders from all guests
* To have excellent understanding and product knowledge.

**Stock Control**:

* Working with other supervisors to coordinate all aspects of stock deliveries and keep accurate and up to date records
* To regularly liaise with F&B manager and other supervisors to ensure the monthly accounts are accurate and the receipt and administration of all deliveries are up to date
* To ad
* minister and maintain, with the F&B Manager, the stock control system
* To be responsible for the cellar and stock storage areas, ensuring they are secure, neat and clean at all times
* To liaise with the other managers to ensure tight stock control and budgeted margins are achieved
* To assist with weekly ordering so as to ensure that stock levels are maintained and any special order for functions etc are placed in a timely manner.

**Front House**:

* To meet and greet all customers where possible
* To advise customers on all F&B choices and ensure the restaurant staff have similar product knowledge
* To assist with the training of Restaurant staff including holding annual performance reviews
* To assist with maintaining high standards of quality control, hygiene, and health and safety
* To support other supervisors and colleagues at peak times and to undertake any operational duty which might be reasonably required, to ensure customer expectations are met
* Ensure team is always well groomed and smart ready for work.

**WAITER – More Café, Dubai from October 2012 – October 2014**

* Collecting payments from customers
* Taking orders from customers
* Serve food and prepare specialty dishes at tables, if required

**Risk Manager - ICICI Bank, Mangalore, India from January 2005 – December 2010**

* Sampling and verifying loan documents
* Profile and background check of clients
* Credit card/phishing mail fraud investigation
* Sampling documents of liabilities/verification under RBI rules
* Death claim insurance investigation (TATA AIG Insurance Company)
* Conducting background check and verifying documents of new recruits
* Monitoring scheduled loan repayments and collections
* Training merchants to identify credit card fraud usage

**EDUCATIONAL QUALIFICATION**

* Higher Secondary (Year 12) in Commerce- India, March- 2004.

**Computer Knowledge:**

* Microsoft Office- Word and Excel.

**PERSONAL INFORMATION**

**Date of Birth:** 26-02-1987

**Nationality:** Indian

**Marital Status:** Married

**Language:** English, Hindi, Kannada & Konkani

**Visa status:** Visit Visa

**Driving license:** Valid UAE Light Vehicle License (own car)

**DECLARATION**

“I hereby declare that the above particulars are true and sincere to the best of my knowledge and belief”