Ashok

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UAE Dubai Al barsha

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***JOB TITLE: Senior Sever***

***DEPARTMENT: Food & Beverage***

***OBJECTIVE***

To be part of a highly competitive company and be given the opportunity.

To be a qualified in the position with efficiency and potential for advancements. Result driven and motivated seeking role in a dynamic organization to help, develop, implement technology product and service that offer innovative solution to complex business challenges.

I hope to contribute my great customer interaction skills, ability to quickly learn and discuss the menu and provide the best dinning experience to your many patrons.

***HIGHLIGHTS***

* Point of Sale (POS) system operation
* Responsible and reliable
* Work well under pressure
* In depth food and knowledge

***WORK EXPERIENCES***

Food and Beverage Server 1/11/2012 to 1/9/2017 in The Cheesecake Factory

* **Perform responsibilities in accordance with all Company standards, policies and procedures**
* **Establish efficient productivity through assistance from department supervisors**
* **Greeting our guest**

1. Friendly welcoming
2. Stand up
3. Make Eye contact
4. Smile
5. Full Great ( talking about our special food that made by our chef )

* **Set tables in assigned area or check to see that they have been set correctly and uniformly, using: clean, pressed linen without rips, stains or tears, clean unspotted silverware, with no chips or cracks.**

1. **Must be knowledge and able to explain with the food selection**
2. Bread selection
3. Appetizers
4. Salads
5. Hot food
6. Specials ( Craving, Glamburgers, Pizza and Pasta
7. Dessert
8. 2 mins 2 bite
9. Condiments and Sauces
10. Common Guest Request
11. Say good bye

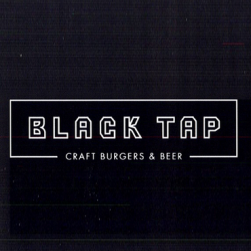
* **To anticipate guests needs**

1. Be ready for checks copy
2. Look for the next problem to solve, not which product to sell.
3. Pay attention and mine the future demand from the next needs of current customers.
4. Give customers an easy way to share their ideas.
5. Conclusion.

* Maintained knowledge of current menu items, garnishes, ingredients and preparation methods
* Appropriately suggested additional item to customers to increase restaurant sales

***OTHER DUTIES & RESPONSIBILITY***

1. Maintain safety & cleanliness of workspace.
2. Serve guest in friendly manner and encourage repeat patronage.
3. Timely filling of paperwork
4. Many condiments and re-stock wait station through out shift and at end of shift.
5. Perform all other duties as required.



***Working Experience***

Food & Beverage in Black Tap Craft Burgers and Beer currently working.

I am working as senior waiter in black tap and it’s a American restaurant

well in New York City. I have experience in wines, spirit and beers

* Discussed menu and restaurant special to guest
* Made recommendations on our special appetizers burgers or salads preparation and wines, beers and cocktails
* Sliced, prepared and served burger to the guest
* Severed and refilled water and other beverage to guest
* Received guest complaints and address it to the manager
* Help patrons select food and beverages by presenting menu; offering cocktails; suggesting courses; explaining the chef's specialties; identifying appropriate wines; answering food preparation questions
* Checking identification of customers to make sure they meet age requirements for
* Pour all drinks to the recommended legal standard ( correct measures ) in the appropriate glassware

***STRENGTHS***

1. Award winning for best guest satisfaction in The Cheesecake Factory ( shoppees )
2. 5+ years experience in the restaurant industry
3. Proven capacity to learn the menu plus special offerings
4. Experience in food, beers and wine paring
5. Great understanding on how popular recipes are made
6. Excellent communication skills
7. Excels in a team environment

***PRINCIPAL DUTIES & RESPONSIBILITIES***

* Guest customers as they enter the establishment.
* Take beverages order from guests.
* Ensure timely delivery and presentation of food and beverage to guests.
* Suggest additional menu items to compliment a guests meal.
* Total guest check in a timely and accurate manner.
* Use cash register and count change.
* Prepare shift audit at end of shift.
* Perform necessary tasks.
* Greet and seat guest and serve in professional way.
* Acquire in depth knowledge of food beverage menu.
* Consistently monitoring quality of food and beverages.
* Ensure minimum wastage.

***PERSONAL INFORMATION:***

***Country of origin:*** Nepal

***Date of Birth:*** March 15, 1985

***Sex:*** Male

***Height:*** 5 ft 8’

***Civil status:*** Married

***EDUCATIONAL BACKGROUND***

**Primary School**  Aljunied Primary School ( Singapore ) 1997

**Secondary** Upper Serangoon Secondary School (Singapore ) 2001

**College**  Bachelors in ITE ( Electronic instrument)

ITE Bedok in Singapore ( Singapore )

***I hereby certify that the facts contained in this resume are true and complete to the best of my knowledge***