

**Name- AASHISH KUMAR**

**Address: RANCHI, INDIA**

**Contact No: +919304513816**

**E-mail:** **aashishjob8@gmail.com**

**Skype**: +919931962911

**Objective:**

Hardworking team player with customer focus to ensure every guest Receive the

**highest standard service . Always attentive approachable and cheerful With excellent communication And Observation skills. Keen to find a new challenging position at a Good hotel and restaurant To further my Work experience.**

**Experience :-**

* **Certified food and beverage supervisor by FSSAI Government of India.**

**\* currently working in Hotel suryagarh Jaisalmer as a food and Beverage**

**Supervisor.(It's India best 15 luxurious hotel byTripAdvisor)**

 **Date of joining- 11 October 2018 to Till date.**

**Duties and responsibilities:-**

**- Monitoring and ensuring F & B Service operation are running smoothly.**

**-Cost control, inventory.**

**- Maintaining SOP for quality.**

**- Introduce innovative Ideas for generating targeted sales.**

**-Menu planning.**

**- Guest interaction**

**-Addressing Guest requirements and reaching to them.**

**Attributes:-**

**Interactive Communication Skills.**

**Empathy and Compassion.**

**Ability to Delegate.**

**Flexibility when Possible.**

**A Display of Confidence.**

**Positive Attitude.**

**A Dose of Humility.**

**Passion for the Company.**

 **-\* Experience in Eastin Hotel Kuala Lumpur Malaysia as a food and beverage associate .**

 **(4 September 2017 to 18 July 2018)**

**-Duties and responsibilities:-**

* Building rapport and strong relationships with all customers to make them feel special
* Solid knowledge of Italian cuisine and the menu including ingredients and preparation methods
* Clearing cutlery and dishes away from tables in a timely way
* Keeping an eye on guests regularly to ensure they are enjoying their meals and anticipating their needs (e.g. topping up wine/water; clearing glassware/dishes; folding up napkins when they leave the table; taking additional orders of beverage/dessert; asking for the bill)
* Checking the bill to ensure no mistakes before passing to guests; letting guests check the bill without hovering; processing payments in a timely manner
* Overseeing team in setting tables for the next guests
* Helping to train new wait staff with regards to menu and service.

**\* Experience in zone by The Park zone by The Park Hotel Jaipur as a food and beverage associate.**

**(23 Nov 2015 to 18 Jan 2017)**

**Duties and responsibilities:-**

* Introducing the menu to guests; explaining dishes and making recommendations to guests if requested.
* Solid knowledge of menu including ingredients and preparation methods
* Taking food orders from guests and passing them to the kitchen staff promptly and without errors
* Serving drinks and dishes to guests in a timely and professional manner
* Clearing cutlery and dishes away from tables in a timely way
* Keeping an eye on guests regularly to ensure they are enjoying their meals and anticipating their needs
* Checking the bill to ensure no mistakes before passing to guests; letting guests check the bill without hovering; processing payments in a timely manner
* Ensuring the food service area is clean and tidy at all times.
* Setting tables for the next guests

**\* Six** **Months** **Internship** at **Grand** **seasons** **Hotel** **Kuala** **Lumpur** **Malaysia**.

( **Malaysia's** **tallest** **hotel** -**800** **rooms**)- **6** **Months**

Prepare the room and the tables for the service.

Offer a service of a quality.

Help to present the menus, daily specials, drinks etc …

Take orders from customers.

Serve and serve the dishes. Clear the tables if necessary.

Check and manage stocks of raw materials.

Optimize the supply chain if necessary, in particular by signaling the products arriving out of stock.

Respect the health and safety rules in force at the establishment.

**Two** **Months** **Cross** **exposure** **Training** **at** **The** **Legend** **Resort** **Cherating** **Malaysia**

Food handling at Grand seasons Hotel Kuala Lumpur Malaysia

**Academic Qualification:**

**Completed** - 4 **years**- **Bachelor** of **Hotel** **Management** **and** **Catering** **Technology**

From HERITAGE INSTITUTE OF HOTEL AND TOURISM AGRA.(

It is also known as IHM Agra)

**Languages:**

|  |  |  |  |
| --- | --- | --- | --- |
| Languages | Speaking | Reading | Writing |
| English | Excellent | Excellent | Excellent |
| NAGPURI | Excellent | Excellent | Excellent |
| Hindi | Excellent | Excellent | Excellent |

**Computer Skills:**

Basic computer knowledge, Microsoft Office (Excel, Word, and PowerPoint)

**Personal Details:**

Name: AASHISH KUMAR.

Address: RANCHI ,JHARKHAND, INDIA

Contact No: +919304513816

E-mail: aashishjob8@gmail.com

Date of Birth: 30.01.1995

Gender: Male

Nationality: Indian

Marital Status: Unmarried

Height: 172 cm

Weight: 74 Kg

Passport No: N9593046

Place of Issue: RANCHI JHARKHAND India Department of Passport

Date of Issue: 04.07.2016

Date of Expiry: 03.07.2026

**References:**

**KAPIL SINGH**

 **Assistant Restaurant Manager suryagarh Jaisalmer**

**- +91-946654472**

**Email:kapilsinghsihm@gmail.com**

**2. Neha**

 **Training** **manager** **suryagarh**

Asst. **Training** **Manager**, **Suryagarh**, **Jaisalmer**.

E- mail :- hrd@suryagarh.com