



# Stanimir Dimitrov

- 📍 Bulgaria
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- 🌐 <https://dimitrov-s-dev.github.io/resume/>

## Professional Summary

As a detail-oriented Data Analyst proficient in Python, SQL, and PowerBI, I am eager to join an industry-leading company in a role that enables me to contribute and collaborate towards achieving strategic goals. My career objective is to pursue long-term growth and evolve into an effective leader

## Skills

- Python
- Power BI
- SQL
- Figma
- Agile
- HTM & CSS
- Training and Development
- Teamwork and Collaboration
- Business Intelligence & Data Analytics

## Education

- 2022 • Python, SOFTUNI SOFTWARE UNIVERSITY - Sofia Bulgaria
- 2023 • MS SQL, SOFTUNI SOFTWARE UNIVERSITY - Sofia Bulgaria
- 2022 • Fundamentals in Mathematics, SOFTUNI SOFTWARE UNIVERSITY - Sofia Bulgaria
- 2023 • Power BI, Maven Analytics PowerBI - Online
- 2022 • PowerBI:Mastery, Udemy - Online
- 2023 • Excel 2021/365, Udemy - Online
- 2024 • Data Analysis With Excel Pivot Tables, Mavens Analytics - Online
- 2024 • Data Analysis, DataCamp - Online
- 2024 • Mastering DAX, SQLBI - Online
- 2022 • QA Basics, SKILLO - Sofia Bulgaria
- 2023 • Figma, DataPears - Online
- 2014 • BBA, Bachelor of Business And Hotel Management
- 2007 • Business Management, American Hotel And Lodging Association's Education

## Languages

**Bulgarian:** Native language

**English:**

C1

**Russian:**

B2

Advanced

Upper intermediate

## Work History

10.2019 - 10.2022

### ***F&B Manager***

Fort Noks Ltd

- Ensure compliance with established operational policies and standards by inspecting various outlets regularly, reviewing training programs and their implementation, and preventing operational disruptions.
- Oversee the supply of support services, maintain adequate staffing levels, and more.
- Ensure that staff members are fully trained in compliance with hygiene regulations, health and safety guidelines, and HACCP work practices.
- Lead and support departments in achieving their financial and operational targets.
- Submit monthly and 10-day financial and operational reports, including analysis and comments

01.2015 - 09.2019

### ***F&B Manager***

Terra Tour Service

- Ensure compliance with established operational policies and standards by inspecting various outlets regularly, reviewing training programs and their implementation, and preventing operational disruptions.
- Oversee the supply of support services, maintain adequate staffing levels, and more.
- Ensure that staff members are fully trained in compliance with hygiene regulations, health and safety guidelines, and HACCP work practices.
- Lead and support departments in achieving their financial and operational targets.
- Submit monthly and 10-day financial and Lead and support departments in achieving their financial and operational targets.
- Attends meetings, training activities, courses and all other work-related activities as required

06.2013 - 10.2014

### ***Assistant Restaurant Manager***

Azamara Royal Caribbean

- Responsible and held accountable for the Casual Dining Area and Buffet service in general.
- Directs, coaches, supports, supervises and evaluates (in conjunction with the restaurant Manager) the performance of all direct reports.
- Visits every table of his/her Casual Dining area on daily basis, ensuring guests are totally satisfied with the food and service.
- Notifies the Restaurant Manager of any demanding guests in the Casual Dining Area and/or Buffet related areas.
- Ensures that the Restaurant personnel follow company policies at all times regarding uniforms, personal appearance and hygiene.
- Lead and support in achieving their operational targets.
- Submit operational reports and evaluations including analysis and comments
- Attends meetings, training activities, courses and all other work-related activities as required
- etc.

11.2012 - 05.2014

### ***Restaurant Manager***

Premier Luxury Mountain Resort - Bansko

- Ensure compliance with established operational policies and standards by inspecting various outlets regularly, reviewing training programs and their implementation, and preventing operational disruptions.
- Oversee the supply of support services, maintain adequate staffing levels, and more.
- Ensure that staff members are fully trained in compliance with hygiene regulations, health and safety guidelines, and HACCP work practices.
- Lead and support departments in achieving their financial and operational targets.
- Submit monthly and 10-day financial and operational reports, including analysis and comments
- Attends meetings, training activities, courses and all other work-related activities as required

03.2009 - 10.2012

### ***F&B Manager***

Dit Hotels

- Ensure compliance with established operational policies and standards by inspecting various outlets regularly, reviewing training programs and their implementation, and preventing operational disruptions.
- Oversee the supply of support services, maintain adequate staffing levels, and more.
- Ensure that staff members are fully trained in compliance with hygiene regulations, health and safety guidelines, and HACCP work practices.
- Lead and support departments in achieving their financial and operational targets.
- Submit monthly and 10-day financial and operational reports, including analysis and comments

10.2008 - 02.2009

### ***Server***

Charlie Trotter's Restaurant - Chicago/IL/USA

It was named as the 30th-best restaurant in the world by Restaurant Magazine, and 5th-best in the United States in 2007

10.2007 - 09.2008

### ***Sommelier Training***

Bleu Provence - Naples/FL/USA

Award Winning French Restaurant

03.2006 - 09.2008

### ***Management Training Associate***

Ritz Carlton - Naples FL/ USA

- Rotation through all the outlets of the Hotel, as a part of the program, to get into the American service standards and Management styles.

03.2004 - 03.2006

### ***Asst. Restaurant/Bar Manager***

Golden Sands Ltd

- Current duties assignment
- Cash reports and basic accounting
- Requisitions, Monthly inventory

02.2002 - 02.2004

### ***Head Waiter***

Shakespeare & Co - Dubai / UAE

- To organize preparation of the mis- en -place in the service area
- Always present in the outlet to welcome guests
- Coordinate with kitchen, pastry kitchen and main service bar

07.2000 - 01.2002

● ***Bar Attendant/Waiter***

Irish Pub - Varna

- Learned how to make wide variety of mixed drinks.

**Certifications**

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- Available Upon Request