

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
- SOL
- 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

FortNoks 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

Tera Tur 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.
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06.2013 - 10.2014

Assistant Restaurant Manager

Azamara Royal Caribbean

- 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

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

• Available Upon Request