



● Stanimir Dimitrov

- 📍 Bulgaria
- ☎ +359 876 23 1185
- ✉ dimitrov.s.dev@gmail.com
- 🌐 <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
- Excel
- Agile
- Training and Development
- Teamwork and Collaboration
- Time management & Data Analysis
- Adaptability and Communication
- Delegation and Integrity

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

10.2018 - 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

11.2015 - 09.2018

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.

05.2004 - 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