

PLAMEN STOYANOV

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EXPERIENCE

MARCH 2018 – PRESENT

MANAGER, CORCORAN'S SACRE COEUR

- Manage the business aspects of the bar such as keeping current liquor license and negotiating suppliers' contracts.
- Manage the inventory and restocking supplies.
- Oversee budget and inflows and outflows of cash.
- Hiring and training staff to provide excellent service.
- Creating effective schedules and quickly resolving conflicts to ensure that the bar is running smoothly and well-staffed during peak hours.
- Planning and taking part in promotional event.
- Supervise security staff.
- Manage orders (bar and kitchen) and ensure efficiency.
- Defusing tense situations between upper management and staff members to prevent legal or safety issues.

AUGUST 2016 – JANUARY 2018

RESPONSABLE, L'ESCALE

- Making sure day to day operations in the restaurant are running smoothly.
- Manage the inventory and restocking supplies.
- Oversee budget and inflows and outflows of cash.
- Supervise / taking orders and ensure efficiency.

MARCH 2016 – AUGUST 2016

BARMAN, LE BISTROT DE LA FERME

- Manage the inventory and restocking supplies.
- Making cocktails

EDUCATION

2021

HTML AND CSS CERTIFICATE, PROGRAMMING BASICS, PROGRAMMING FUNDAMENTALS WITH JS, SOFTWARE UNIVERSITY(BULGARIA)

2006-2009

DEUG IN ELECTROTECHNIC ENGINEERING, UNIVERSITY OF VARNA (BULGARIA)

2006

HIGH SCHOOL DIPLOMA, HIGH SCHOOL OF MATHEMATICS AND COMPUTER SCIENCES

SKILLS

- Communication
- Teamwork (conflict management, delegation, Coordination and negotiating)
- Work Ethic (responsibility, dependability, commitment)
- Adaptability (decision-making under pressure, organization)
- Problem-solving (initiative, decision making, logical reasoning)
- Good communication skills

ACTIVITIES

Currently taking online classes JavaScript , HTML and CSS.