

Nikkel John

Performance driven Hotel Management professional with about 5 years of work experience in 5 Star HOTELS and Resorts and also worked as assistant manger in restaurants

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PERSONAL SUMMARY

Knowledge, Skills and Abilities:

Education, Qualifications & Experiences

I have completed **BACHELOR OF DEGREE CATERING (HOSPITALITY AND HOTEL ADMINISTRATION)** level 7 with previous experiences in the Food and Beverage Department within a hotel. Excellent written and spoken English communication skills and knowledge about food qualities and HACCP, along with strong interpersonal and problem-solving abilities. Computer literate and previous experiences with other POS software knowledge

SKILLS

customer driven and an extremely proactive and 'switched on' personality with an outgoing, charismatic and approachable character. You will work well under pressure in a fast paced environment and be a great team player, who thrives in working with a multi-cultural team and guests alike, while possessing following additional competencies:

- Understanding Hotel Operations
- Effective Communication
- Planning for Business
- Supervising People
- Understanding Differences
- Supervising Operations
- Teamwork
- Adaptability
- Understanding the importance of health and hygiene
- Plenty of stamina
- A great team player
- The ability to listen and learn – fast

ABILITIES

- mobility and stamina
- Ability to follow instruction
- Detail-oriented
- Professional attitude
- Ability to work independently
- Excellent time management skills
- Bondable is generally required
- Previous customer service experience
- Good communication skills

- Good organizational skills

Experience

FROM	TO	EMPLOYER	POSTION
2015	2016	TAJ VIVANTA (HOTEL)	COMMI CHEF
2016	2018	CHANCERY PAVILION(HOTEL)	FOOD AND BEVERGE ASSISTANT
2018	2019	ZAATAR (RESTAURANT)	ASSISTANT MANAGER
2019	2020	Camille thai restaurant	Chef
2020	Currently working	Nephin nursing home	Catering assistant

HACCP CERTIFIED

MANUAL HANDLING Certified

Nephin nursing home 11/5/2020

- Currently workings as kitchen assistant
- Ensuring the food preparation areas are clean and hygienic
- Washing utensils and dishes and making sure they are stored appropriately
- Sorting, storing and distributing ingredients
- Washing, peeling, chopping, cutting and cooking foodstuffs and helping to prepare salads and desserts
- Disposing of rubbish
- Organising linen laundry
- Cleaning the food preparation equipment, floors and other kitchen tools or areas

CAMILE THAI RESTAURANT (2019/2020)

Worked as a chef in Camile artane (from 2019 nov to 15/5/2020)

- Set up the kitchen with cooking utensils and equipment, like knives, pans and kitchen scales
- Study each recipe and gather all necessary ingredients
- Cook food in a timely manner
- Delegate tasks to kitchen staff
- Inform wait staff about daily specials
- Ensure appealing plate presentation
- Supervise Cooks and assist as needed
- Slightly modify recipes to meet customers' needs and requests (e.g. reduce salt, remove dairy)
- Monitor food stock and place orders
- Check freshness of food and discard out-of-date items
- Experiment with recipes and suggest new ingredients
- Ensure compliance with all health and safety regulations within the kitchen area

ZAATAR

(ARABIC RESTAURANT)

ASSISTANT RESTAURANT MANAGER

DUTIES AND RESPONSIBILITY

- agreeing and managing budgets
- planning menus
- ensuring compliance with licensing, hygiene and health and safety legislation/guidelines d
- promoting and marketing the business
- overseeing stock levels
- ordering supplies
- producing staff rotas
- handling customer enquiries and complaints
- taking reservations
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- overseeing stock levels
- ordering supplies
- producing staff rotas
- handling customer enquiries and complaints
- taking reservations
- greeting and advising customers
- problem solving
- preparing and presenting staffing/sales reports
- keeping statistical and financial records
- assessing and improving profitability
- setting targets
- handling administration and paperwork
- liaising with customers, employees, suppliers, licensing authorities and sales representatives
- making improvements to the running of the business and developing the restaurant

TAJ CHEF (COMMI in Indian cuisine) 2 years' experience(2012 dec 2 to 2015)

- Assisting chefs in the kitchen
- Preparing vegetables and meat
- Helping with deliveries to the kitchen
- assisting in stock and arranging
- Learning and updating
- Cleaning work station
- maintaining the kitchen by ensuring the cleanliness of it
- storing and tagging the food item and maintaining food item according in date
- keeping out food items which they can't get cross contaminated
- keeping the refrigerator in a clean way so food doesn't get spoiled
- cutting the vegetables and fruits and storing them
- make sure foods are handled in the way that we thought in haccp

SUMMER TRAINING.

(January2012 –Octobe2012)

- Successfully completed Industrial Exposure Training (IET) at Vivantha by Taj, Trivandrum.

Achievements

- Recipient of Star of the month and employee of the month at ZAATAR

Technical Skills

- Good knowledge on working with Opera system.
- Microsoft Office.
- Microsoft Excel
- Microsoft PowerPoint
- Leadership
- Good communication skills.

Educational Qualifications

#	Degree Name	Name of School/ College	Board/ University	Pass Year	%
1	BSC in Hospitality and Hotel Administration	Oriental School of Hotel Management	IGNOU	2015	72%
2	Higher Secondary Certificate (HSC)	ILJMHS	Kerala State	2010	76%
3	Secondary School Certificate (SSC)	Little Flower English Medium School	Kerala State	2008	72%

Remuneration

Current:

Expected salary:

Notice Period :1 Month (Negotiable)

PASSPORT DETAILS

PASSPORT DETAILS ON REQUEST

REFERENCES

Reference on request