**SUKHBEER**

**Barwala, Panchkula, Haryana-134118**

**Palsukhbeer@gmail.com**

**+91 7973761453**

**Professional Summary**

Restaurant Manager with extensive experience developing food service teams and operational procedures to achieve the highest standards in customer service for the fast dining.

Effectively manages food and labor costs, budgeting, scheduling, and auditing procedures to meet with corporate objectives. Trains and manages staff on proper food preparation and presentation, comprehensive product knowledge, and courteous and professional behavior with guests to help build repeat business and store profitability.

**Skills**

* Staff Training & Development
* P&L Management
* Budget & Labor Specifications
* Health & Safety Guidelines
* Process Improvement
* Cost Reduction
* Theft (pilferage) Control
* Auditing & Compliances
* Corporate Reporting
* Inventory Management

**Experience**

**Restaurant Manager at Chili’s Grill & Bar (Present Since Dec’22).**

**DUTIES AND RESPONSIBILITIES**:

* Co-ordinate and control the day-to-day operations Food & Beverages.
* Maximize profitability with adequate cost control.
* Local Area Marketing to increase admissions to the restaurant. Also to establish Chili’s grill and bar, not only as a Restaurant but as an overall fun and happening destination of first choice.
* Plan and implement the On the Job Training/Operational Training for staff in coordination with the training team, for operational efficiency.
* Refer, select candidates and conduct functional interviews for selection of right resources for sustained effective operations of the Restaurant.
* Track and direct the performance of the restaurant on daily basis through consistent implementation of the SOPs and tracking of the business environment towards achievements of the monthly targets (revenues- Food/Beverages/promotions and customer satisfaction scores) and identifies key contributing members for rewards/incentives.
* Develop a strong bonding amongst the cross functional team members through building common understanding of the restaurant performance and their contribution towards achievement of the same.
* **Restaurant Manager (Sep’21 to Dec’22), KFC INDIA (Sapphire foods India ltd.).**
* **Assistant Restaurant Manager, Burger King India ltd. (Nov’2018 TO Aug’2021)**
* **Bar Supervisor, TGI Friday India Pvt ltd. (Sep’2016 TO Nov’2018)**
* **Bar Tender & Trainee Bar Supervisor, Chilies Bar and Grill.(Aug’2013 TO Aug’2016)**

**Education**

* Graduation with commerce from Delhi University, (2014).
* One year diploma in Food and Beverages from the institute of Hotel Management Noida,(2015).
* Serve safe food certificate from Burger king India ltd,(2018).
* Trainer certificate from Chills bar and grill,(2016).
* FSSAI food safety supervisor certificate,(2021).
* Mixology certificate from Bacardi India Pvt ltd,(2016).
* Master mixology certificate from jack Daniel’s,(2016).
* Mixology completion module certificate from Diageo Bar Academy,(2017).

**Language**

* Hindi, English

Date………………

Place……………… (Sukhbeer)