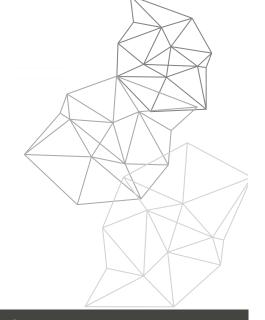
Vishwanath Mahawar



CONTACT ME

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EDUCATION

B.A. Hospitality Management

University of West London 2013 - 2016

B.Sc. CateringScience and Hotel Management

Bharathiar University, Coimbatore 2013 - 2016

Diploma in Hotel Managmeny

IIHM, Ahmedabad

2013 - 2008

SKILLS

Self-motivated

Communication

Team Leadership

Digital Literacy

Time Managment

WORK EXPERIENCE

Marketing Manager

2019 - Present

Sahib Fine Foods I Ahmedabad

Liaising and negotiating with suppliers, manufacturers, retailers, and consumer

Directing, optimizing, and coordinating through sales-order cycle

 $\label{eq:manging} \mbox{ Anging and controlling stock inventory and forecasting based on market requirement}$

Planning logistics and manging warehouse facilities

Building customer relationship

Forecast and track key account metrics

Team management and work allocation, Supporting employee opportunities for professional development through training, development

Owner, CEO 2017 - 2019

Alchemy Lab (Cafe & Restaurant) I Ahemdabad

Formulated and conceptualized the café theme keeping authenticity, health and hygiene as main motto

Responsible for all in-house procedures involving food purchasing, event scheduling, employment and training procedures and revenue & profit growth opportunities

Manging media handle & Digitization

Dealing with customer needs, feedback, complaints and suggestions persistently and drive customer satisfaction through superior service and execution

Innovating new in-house recipe, dressings, and marinades

Internship 2015 - 2017

Grand Hyatt I Goa

Ordering and inventory control

Responsible for guest satisfaction and upholding standardswhile handling live food counterat Vardena restaurant

Assure qualitycontrol and minimizewaste and also responsible for food storagechecking Liaising and negotiating with suppliers for best the products at the lowestprices.

Handling Group queries and converting the leads into tangible sales

ACHIEVEMENTS

- Gold Medalist in Human Resource Management in the 3-year curricula of Advanced Diplomain International Hospitality Administration course
- Received appreciation for Chef Special by Mr. Anil Mulchandani (renowned Food Critic)
- Leading college events right from concept fomulation to execution
- Selected among the Top 6 Regional Rookie Chef Finalist 2013 (IIHM)