

About Me

BCA graduate

Soni P Sunil

lam eager to embark on a career where I can apply my skills and knowledge to contribute meaningfully to the ever-evolving field of information technology. Throughout my academic journey, I have developed a keen interest in programming, software development, and database management. I am a proactive learner, always seeking opportunities to expand my understanding and stay updated with the latest advancements in the industry. Additionally, I possess strong analytical and problem-solving abilities, which I believe are essential for success in this field. Beyond academics, I enjoy staying active in various extracurricular activities, fostering teamwork, and honing my communication skills. I am excited about the opportunities that lie ahead and am ready to make a positive impact wherever my journey takes me.

My Contact

sonipsunil835@gmail.com

(9446566791

bangalore pin code:560076

Hard Skill

- · Web Development:
- Software Development Lifecycle
- Object-Oriented Programming (OOP)
- Operating Systems
- · Networking:

Soft Skill

- Observation
- Decision making
- Communication
- Multi-tasking

Education Background

- Bachelor of Computer Applications mahama gandhi university
 Completed in 2023
- higher secondary education sn Trust hss ala ,cheriyandu

Completed in 2023

 marticulation
Bst joseph english medium school ,cheriyandu
Completed in 2018

Projects

HOTEL MANAGEMENT SYSTEM

- Guest Services: Ensuring exceptional customer service by addressing guest needs, handling inquiries, complaints, and resolving any issues promptly and professionally.
- Reservation Management: Overseeing the reservation process, managing room bookings, ensuring accuracy of guest information, and coordinating with various departments to accommodate guest requests.
- 3. Front Desk Operations: Managing check-in and check-out procedures, handling payments, maintaining guest records, and providing assistance with any administrative tasks.
- 4. Housekeeping Coordination: Supervising housekeeping staff to ensure cleanliness and maintenance of guest rooms, public areas, and facilities, adhering to high cleanliness standards.
- 5. Food and Beverage Management: Overseeing restaurant and bar operations, including menu planning, inventory management, quality control, and ensuring a pleasant dining experience for guests.

Pandemic disease

2023

Key responsibilities:

- Information Dissemination
- Preventive Measures Promotion
- Resources and Support