

Driven by a passion for the hospitality industry, I am eager to secure a challenging role that allows me to contribute to the success of a dynamic and innovative organization. With a strong desire to gain valuable work experience, I am committed to making a meaningful impact and leveraging my skills to deliver exceptional results. Seeking an opportunity where I can thrive in a fast-paced environment, I am dedicated to continuous learning and growth, while providing top-notch service and fostering positive relationships with colleagues and customers.

Home Town

Vadodara, Gujarat

Work History

2023-03 -	Operation Manager
2025-03	<i>Praveg Limited, Ahmedabad</i> <ul style="list-style-type: none">Company Overview: Praveg Beach Resort Diu and Praveg Resort Dholavira- Pre OpeningPraveg Beach Resort Diu and Praveg Resort Dholavira- Pre OpeningOversaw budget planning and financial management activities, ensuring fiscal responsibility throughout the organization.Provided strategic oversight on major projects ensuring timely completion within budget constraints.Successfully managed crisis situations maintaining focus on priorities while providing guidance for rapid resolution.Implemented data-driven decision-making techniques, improving overall operational effectiveness and profitability.Conducted regular performance reviews evaluating team members contributions towards achieving organizational goals.Negotiated contracts with vendors and suppliers, securing favorable terms that contributed to long-term success and sustainability.
2021-01 -	Restaurant General Manager
2023-03	<i>The Hillock Hotel</i>

**Purvang
Doshi**
Hotelier

Contact

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Skills

- Customer-Service
- Attention to Detail
- Leadership
- Management Skills
- Organizational Skills
- Problem-Solving Skills
- Speaking Skills
- Stamina
- Understanding Hotel Operations
- Effective Communication
- Planning for Business
- Supervising People
- Understanding Differences
- Supervising Operations
- Teamwork

- Managed all aspects of daily operations, including managing budgets, inventory control, and vendor relations.
- Effectively managed labor costs by monitoring productivity levels among staff members and making strategic scheduling decisions.
- Maintained facility and grounds to present positive image.
- Purchased adequate quantities of food, beverages, equipment, and supplies.

2016-09 -

2018-08

Restaurant Manager

Pasta Express, Bahrain

- Managed daily operations to ensure a high level of efficiency, consistency, and quality in both food and service.
- Correctly calculated inventory and ordered appropriate supplies.
- Met, greeted, and encouraged feedback from customers and used feedback to implement positive changes within restaurant.
- Tracked daily sales transactions and invoices for accurate and updated financial reporting.
- Monitored inventory of supplies and purchased orders to maintain adequate stock levels.
- Increased restaurant revenue by optimizing table turnover rates and enhancing menu offerings.

2012-08 -

2016-08

F&B Team Leader

Coral Al - Hamra hotel, Riyadh

- Set performance expectations for the team, monitoring progress towards goals and providing constructive feedback as needed.
- Developed team members' skills through targeted coaching sessions, resulting in improved individual performance.
- Enhanced team productivity by implementing efficient work processes and regularly reviewing performance metrics.
- Mentored junior staff members, helping them develop their leadership potential and advance in their careers.

2014-09 -

Restaurant Supervisor

- Adaptability
- Customer Focus
- Drive for Result
- Yield Management
- P & L Management
- Marketing Strategy
- Revenue Analysis
- Strategic Human Resource Planning
- Budgeting
- Business Development
- Business Analysis
- Cost Control
- Customer Relationship Management
- Financial Accounting
- Sales Operations
- Supply Chain Management
- Sustainability
- Project Management
- Training
- Hazard Analysis and Critical control Points(HACCP)
- Franchising
- Micros-9700
- LSR
- POS
- Opera

2016-02	<i>Royal Mughal Restaurant, Al Ain</i>	<ul style="list-style-type: none"> Handled guest complaints professionally, resolving issues to enhance overall satisfaction levels. Supervised staff to confirm that all food and beverage orders were promptly and accurately prepared. Improved customer satisfaction by ensuring consistent quality of food and service. Monitored health and safety standards to maintain a clean, safe working environment.
2011-02 -	F&B attendant	
2012-08	<i>WelcomHotel (ITC), Vadodara</i>	<ul style="list-style-type: none"> Managed cash transactions efficiently, balancing registers at the end of each shift with accuracy and attention to detail. Aided in menu development by offering feedback on popular dishes and current trends in the industry. Ensured food safety compliance by properly handling, storing, and serving food items according to established guidelines. Enabled seamless event execution by assisting in setup, breakdown, and service during private functions or special occasions.
2010-06 -	Training Period	
2010-08	<i>The Gateway Hotel (Taj), Vadodara</i>	
2010-02 -	Training Period	
2010-04	<i>The Gateway Hotel (Taj), Vadodara</i>	
2009-02 -	Training Period	
2009-04	<i>The Gateway Hotel (Taj), Vadodara</i>	

Education

2006-04	S.S.C. <i>ST. Paul's School - Vadodara</i> GPA: 70%
2011-04	Diploma in Hotel Management and Catering Technology <i>Parul Institute</i>

- IDS 0.7
- Eazy
- MS office
- Basic knowledge of computer

Languages

- English
- Arabic (Fluent Speaking)
- Urdu
- Punjabi
- Hindi
- Gujarati (Mother Tongue)

- Passed out three year with training.
- GPA: 91.40%

2018-01 - **Associate's Degree: Hospitality Management**
2019-04

University of Chester - United Kingdom

Disclaimer

I hereby declare that above information is true up to my knowledge and I bear the responsibility for the correctness of the above mention particulars.

Training

- Apprenticeship, WelcomHotel (ITC), Vadodara, 02/01/11, 07/31/11
- Training Period, The Gateway Hotel (Taj), Vadodara, 06/01/10, 08/31/10
- Training Period, The Gateway Hotel (Taj), Vadodara, 02/01/10, 04/30/10
- Training Period, The Gateway Hotel (Taj), Vadodara, 02/01/09, 04/30/09

Personal Information

- Total Experience: 14 years
- Date of Birth: 11/14/90
- Nationality: Indian