



SANDEEP SINGH RAJAWAT

Food & Beverage personnel with 13+ years of experience in Food & beverage operations management. Consistent and passionate towards continuous improvements Expert communicator, passionate about fostering a positive and result oriented culture.

SKILLS & KNOWLEDGE

-Functioning as the strategic business leader of the property's Food and Beverage Culinary operation including Restaurants, Bars, Room Service, Banquets & Outdoor Catering.

-Oversees the development and implementation of departmental strategies and ensures implementation of the brand service strategy and brand initiatives.

-Ensures the Food and Beverage/Culinary operation meets the brand's target guest needs, employee satisfaction, and focused on growing revenues and maximizing the financial performance of the department.

-Develops and implements property-wide strategies that deliver products and services to meet or exceed the needs and expectations of the brand's target.

-Sets expectations and holds food and beverage leadership team accountable for demonstrating desired service behaviors.

The Cambay, The Lalit Jaipur, Holiday inn Jaipur, Clarks Amer, Radisson Blu Hotel, Crowne

Plaza and Radisson Jaipur city center has also bolstered my hands-on experience with numerous gaining courses and certifications over the years. This makes me an ideal candidate for a management position.

I believe that all of these talents are absolutely essential in our modern times, my experience and skills from hospitality industry will offer great value to your organization.



SANDEEP SINGH RAJAWAT

FOOD & BEVERAGE MANAGER

C/o. Mr. Narendra Singh Rajawat. Vatika- Sanganer, Dist. -Jaipur', Rajasthan,

Pin-303905' Contact No.: +91-7665001711

E-Mail: Singhs779@yahoo.com

Summary	<ul style="list-style-type: none">A competent professional with more than 13 years of comprehensive experience in Food & Beverage operations, Guest relation and administrative management with Demonstrated ability to address and implement Strategies to exceed customer delight. A positive contributor in pursuit of excellence, consistent and Adaptable to ideas and constant focus on self-development.I consider taking on responsibility as a challenge and strive to excel in everything I do. Integrity is my foremost virtue.
    	<ul style="list-style-type: none">Ramada by Wyndham Jaipur (March 2024- Till Now) 160 Rooms property with Four F&B outlets and seven Banquet venues. Responsible for entire F&B Department operation Management, Staffing, Budgeting others F&B ancillary.Seyfert Sarovar Premiere Dehradun (March 2023 – March2024) Working with Sarovar Group of Hotel as a Food and Beverage Manager. Responsible for entire F&B Department operation Management, Staffing, Budgeting others F&B ancillary.Radisson Jaipur City Center (Oct 2021- March 2023) Designation: Assistant Food and Beverage Manager Working in a 135 room's property with four F&B outlets and Banquet Venues. Reporting to Director F&B Manager. Budgeting & Forecasting, Department expenses & GOP, Vendor management Guest's relationship & Managing Reports, Training's appraisals, others F&B ancillary.Crowne Plaza Ahmadabad City Centr (March 2021 – Oct 2021) Designation: Catering and Banquet Manager Based in New Delhi at Sushma Swaraj Bhawan (Ministry of External Affair) Responsible for all operation which is happening at this place. Leading the team of F&B Production & Service both along with Front office & Housekeeping. The dining facilities includes a 45 cover Restaurant, 3 big Banquets venues include one big Auditorium, 4 small conference and meeting rooms, 3 VVIP Lounge.Radisson Blu Nagpur Designation: Banquet & Restaurant Manager (Aug.2019 -- Jan.2021)<ul style="list-style-type: none">214 rooms, the dining facilities includes a 110-cover coffee shop (TCK), a 72 cover India Oye (Indian Specialty), a 55-cover bar (Ethyl) and a 46 cover Nihao Restaurant (Oriental).A 32 cover Pastry Shop (cake Walk).An open area of 5721 sq. ft. For functions of up to 500 Guests. One Indoor Venue of 6000 sq. ft. to cater for Functions up to 600 to 700 Guests. Meetings or Small Functions Area can Accommodate 50 Guests in BCL & Board Rooms.



Clarks Amer Hotel Jaipur

Designation: Banquet & Restaurant Manager

(Oct.2018 – Aug.2019)

Designation: Assistant Banquet Manager

(Oct.2017 – Oct. 2018)

- 214 rooms, the dining facilities includes a 136-cover coffee shop (Durbar), a 64 cover Dhola Maaru (Indian Specialty), a 48-cover bar (Tablu) and a 72 cover Fast Food restaurant (Zojo crust). An open area of 40,000sq ft. of lush greens of Two Venue to cater for functions of up to 5000 Guests. One Indoor Venue of 10,000 sq. ft. to cater for Functions up to 1200 to 1500 Guests. Four Meeting or Small Functions Area can Accommodate 200 Guests. One poolside area 3300 sq. ft. For around 300 Guests Functions.



Holiday Inn Jaipur City Center

(April 2016 - Sep. 2017)

Designation: F&B Supervisor

- 172 rooms. The dining facilities includes a 120-cover coffee shop (Monarch), a 42 cover Chinese Bistro (Chao), a 19-cover quiet bar (Ten Kings) and a 110 cover American grill restaurant (Road House)

The Lalit Jaipur'

(Dec. 2011 – Dec. 2015)

Designation: Steward

- 266 luxury suite rooms, having seven F&B outlets, Having Six banquet halls and conference facilities, Roof-top swimming pool, an open area of 20,000sq ft. of lush greens to cater for functions of up to 1000 guests. 37 apartments for Lalit Traveler's



Cambay Resort & Spa Jaipur

Designation: Steward

(May 2011 to Nov. 2011)

- 126 elegantly Designed Rooms, Having Four F&B Outlets, Having Three Banquet Hall & Conference Hall.

TRAININGS:

- Successfully completed 22 weeks of Industrial training from Ram Bagh Palace Jaipur (Taj Hotel).
- Successfully completed 3 Month Vocational Training from Oberoi Raj Vilas Hotel Jaipur.

EVENTS:

- Jaipur Literature festival in 2017 & 2018.
- Indian premier league catering in 2017 & 2018.
- Catered to Prime minister & other states minister's along with Thousands of peoples at the inauguration newly made sohna to Dausa highway.
- Soul Festival 2023 in Udaipur.

Job Profile

Current Duties and Responsibilities:

- Achieve Food & Beverage operational objectives by contributing information and recommendations to strategic plans and reviews; preparing and completing action plans; implementing production, productivity, quality, and customer-service standards;

- Resolving problems; completing audits; identifying trends; determining system improvements; implementing change.
- Meet F&B financial objectives by forecasting requirements; preparing initiating corrective actions.
 - Plan menus by consulting with chefs; estimates; adjusts menus, Control costs by reviewing portion control and quantities of preparation; minimizing waste; ensuring high quality of preparation.
 - Enhance department and organization reputation by accepting ownership for accomplishing new and different requests; exploring opportunities to add value to job accomplishments

Areas of Expertise:

- Complete knowledge of Restaurant & Banquet operations.
- Strong analytical skills including identifying issues and the ability to develop innovative tactics to resolve problems.
- Positive and upbeat approach to employee relations and guest complaints.
- Motivated and proficient in time management and meeting deadlines.
- A keen planner with expertise in Guest Relation with prime focus on achieving company's mission & strategic direction
- Excellent skills in communication, presentation with demonstrated abilities in motivating self and the teams towards achieving organizational goals.

Prime Responsibilities:

- Selling, up selling, suggestive selling, Cross selling of restaurant, and other outlets to maximize and capitalize Revenue.
- Review & interpret in co-ordination with Food & Beverage manager to the competition trends/client feedback to attune the business strategies as per client requirements & expectations.
- Adhere to policies & procedures in operating systems to achieve greater customer delight.
- Assist in enforcing program policies, ensuring quality control and providing services to the all Guests.
- Provide excellent customer service to the members and exercise independent thinking.

Training Programme	<p>Successfully completed 22 weeks of Industrial training from Ram Bagh Palace Jaipur (Taj Hotel).</p> <p>Successfully completed 3 Month Vocational Training from Oberoi Raj Vilas Hotel Jaipur.</p>												
Academic and Professional Credentials	<ul style="list-style-type: none"> • 3 years B.A in Hospitality and Hotel Administration Cambay Institute of Hospitality Management from 2008–2011, Affiliated to IGNOU, Delhi. • 3 years B.A Degree in Arts (Economics, Political science and Sociology) in 2005–2008 from Rajasthan University. 												
Hotel Systems & Language proficiency	<p>Knowledge of hotel operating systems like Opera, Fidelio, IDS, CRS & CLSWell versed with MS–Word, MS–Excel, MS–PowerPoint.</p> <p>Language proficiency:</p> <table> <thead> <tr> <th></th> <th>READ</th> <th>WRITE</th> <th>SPEAK</th> </tr> </thead> <tbody> <tr> <td>ENGLISH :</td> <td>FLUENT</td> <td>FLUENT</td> <td>FLUENT</td> </tr> <tr> <td>HINDI :</td> <td>FLUENT</td> <td>FLUENT</td> <td>FLUENT</td> </tr> </tbody> </table>		READ	WRITE	SPEAK	ENGLISH :	FLUENT	FLUENT	FLUENT	HINDI :	FLUENT	FLUENT	FLUENT
	READ	WRITE	SPEAK										
ENGLISH :	FLUENT	FLUENT	FLUENT										
HINDI :	FLUENT	FLUENT	FLUENT										
Personal Details	<ul style="list-style-type: none"> • Fathers Name : Mr. Narendra Singh Rajawat • Date of Birth : 10th Dec 1985 • Gender : Male • Nationality : Indian <p><u>Signature:</u> <u>Sandeep Singh Rajawat</u></p>												
