



# Resume

AJAY KUMAR

## Objective:

Client focused & goal driven hospitality professional with extensive experience in hospitality Sector Performing myself with best within me by using all my Experience , Education, & my personal skill With high level dedication towards the Company.

## MAILING ADDRESS.

Ajay Kumar  
Flat No.- 404  
Sai Balaji Height  
Near Chocolate Company  
Keshav Nagar, Mundwa  
Pune, Maharashtra  
Pin-411036

E-mail: -[ajaykumaraks@gmail.com](mailto:ajaykumaraks@gmail.com)

Mobile no.: - 09511770885

## Academic Profile:

Achievement	Year	College/Institute/Board	Div
SSC	1995	Project High School, Barhi, Jharkhand	II
HSC	1998	Ananda College, Hazaribagh, Jharkhand	I
DIPLOMA	2002	IIBM, Patna	II

## Industrial Training:

Hotel Sea Princess, Mumbai. 29th Nov 1999 to 01<sup>st</sup> May 2000.

### **Professional Achievements:**

- 1) Received **Letter of Appreciation** from the Manager-Food & Beverage, Radisson, Varanasi during Apicon conference meet.
  - 2) Received training letter from Bacardi and Remy martin.
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### **Strength:**

- Ability to adjust, experience to learn from experience and readiness to correct myself.
  - Patient when required, analytical skills to win people, honest and will to achieve.
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### **Working Experience:**

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**1) Organization-** **The Central Park Hotel, Pune**  
**Period-** 15<sup>th</sup> May2023 to till date  
**Designation-** **Food & Beverage Manager**  
**Responsibility Level-** **Management**  
**Company Profile-** **A Four star deluxe hotel** 74Rooms, having four F & B outlets and 6 conference hall of total carpet caret 4000 Sq ft area, 01 Party Lawn having 3000 Sq Ft area.

**2) Organization-** **Residency Lake Resort & Spa, Mulshi**  
**Period-** 01<sup>st</sup> August2021to 12<sup>th</sup> May 2023  
**Designation-** **Resort Manager**  
**Responsibility Level-** **Management**  
**Company Profile-** **A upcoming Five star Resort**32Rooms, having four F & B outlets and 1 conference hall of total carpet caret 2000 Sq ft area, 02 Party Lawn having 50000 Sq Ft area.

**3) Organization-** **The Central Park Hotel, Pune**  
**Period-** 06<sup>th</sup> May2017 to 31<sup>st</sup> July 2021  
**Designation-** **Food & Beverage Manager**  
**Responsibility Level-** **Management**  
**Company Profile-** **A Four star deluxe hotel** 74Rooms, having four F & B outlets and 6 conference hall of total carpet caret 4000 Sq ft area, 01 Party Lawn having 3000 Sq Ft area.

**4) Organization-** **Gateway Hotel Gondia( Taj Group Of Hotel)**  
**Period-** 15<sup>th</sup> March 2016 to 30<sup>th</sup> April 2017  
**Designation-** **Food & Beverage Manager**  
**Responsibility Level-** **Management**  
**Company Profile-** **A Four star deluxe hotel** 34 Rooms, having four F & B outlets and 2 conference hall of total carpet caret 2000 Sq ft area, 02 Party Lawn having 50000 Sq Ft area.

**5) Organization-** **Royal Orchid Central, Pune**  
**Period-** 15<sup>th</sup> Jan 2014 to 07<sup>th</sup> Nov 2015  
**Designation-** **Assistant Manager F & B**  
**Responsibility Level-** **Management**  
**Company Profile-** **A Four star deluxe hotel** 115 Rooms, having four F & B outlets and 3 conference hall of total carpet caret 2500 Sq ft area, 02 open terrace having 5000Sq Ft area.

**6) Organization-** **Country Inn & Suites by Carlson, Navi Mumbai**  
**Period-** 15<sup>th</sup> Dec 2012 to 10<sup>th</sup> Jan 2014  
**Designation-** **F & B Executive**  
**Responsibility Level-** **Management**  
**Company Profile-** **A Four star deluxe hotel of Carlson group of hotels having 94 Rooms, having four F & B outlets and 2 conference hall of total carpet caret 4000 Sq ft area, 01 Board room for small Board meeting, 02 open terrace having 7500 Sq Ft area.**

**7) Organization-** **Le Meridien, Pune**  
**Period-** 01<sup>st</sup> December 2003 to 25<sup>th</sup> September 2012  
**Designation-** **Senior Captain**  
**Responsibility Level-** **Middle Management**  
**Company Profile-** **A Five star deluxe hotel of Starwood group of hotels having 177 Rooms, Having seven F & B outlets and 6 conference hall of total carpet caret 20000 Sq ft area.**

**8) Organization-** **RADISSON, Varanasi**  
**Period-** 06<sup>th</sup> September 2002 to 13<sup>th</sup> November 2003  
**Designation-** **Steward**  
**Responsibility Level-** **Junior Management**  
**Company Profile-** **A Five star hotel of Carlson group of hotels having 117 Rooms, having five F & B outlets and 3 conference hall of total carpet caret 10000 Sq ft area.**

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### **Job Profile:**

1. Planning, coordinating and control departmental organization and activity.
2. Apply and ensure application of standards and the procedures as defined in the S.O.P.
3. MIS report.( Profit and loss statement)
4. To make the Budget and agreeing them with senior management.
5. Food and Beverage Costing.
6. The staff discipline and training.
7. Direct hiring, training, and scheduling of food service personnel
8. Maintains safe, secure, and healthy facility environment by establishing, following, and enforcing sanitation standards and procedures; complying with health and legal regulations; maintaining security systems.
9. Enforce sanitary practices for food handling, general cleanliness, and maintenance of kitchen and dining areas.
10. Investigate and resolve complaints concerning food quality and service.
11. The material provided to the department is used properly and that the staff takes active part in the inventories.
12. To present a positive personal image to customers at all times.
13. Customers' complaint handling.
14. To maintain effective working relationships with colleagues and managers.
15. Make sure that the all rules concerning the billing are respected.
16. Give suggestions to departmental profitability.
17. The staff should be well familiar with the menu.
18. Ensure that the service should be fast, efficient and punctual.
19. Vendor management.
20. Banquet events and outdoor caterings.
21. Perform other duties as assigned by management.
22. To minimize the breakage in the F & B Outlets.
23. Excise related all the issues.

24. Corporate tie ups.
25. Assist the chef to plan the menu.
26. Controls purchases and inventory by meeting with account manager; negotiating prices and contracts; developing preferred supplier lists; reviewing and evaluating usage reports; analyzing variances; taking corrective actions.
27. Inventory management for the store/ F & B Outlets.

**Personal Details:**

Fathers Name : - Late Krishna Singh  
Date of Birth : - 30th June, 1980.  
Marital Status : - Married.  
Nationality : - Indian  
Languages Known: - Hindi, English, Bengali and Marathi.

**Hobbies:** Listening Music.

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