**RESUME**

**F. MICHAEL PRINCE DENISON**

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OBJECTIVE:

To achieve excellence through continuous learning and grow with the organization. A hardworking, self-motivated and ambitious individual.

# ACADEMIC QUALIFICATION:

Diploma in Hotel Management & Catering Technology (3 years Course - First Class), Jenny’s Academy, Trichy, Tamilnadu.

# EDUCATIONAL QUALIFICATION:

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| --- | --- | --- | --- |
| Exam | Board | year | Grade |
| S.S.L.C | State Board | APR 1998 | First Class |
| H.S.C | State Board | MAR 2000 | First Class |

CERTIFIED COURSES:

* Completed FSSC 22000 V5 / ISO 22000:2018 course in SGS Academy Pvt Ltd, Chennai.
* Completed FoSTaC course (Food Safety Training and Certification-Advance) in SGS Academy Pvt Ltd,Chennai.
* Certified in awareness training on food safety fundamentals related to institutional catering through DNV (Det Norske Veritas)
* Food Hygiene Training certification, conducted by TUV Nord.

AREA OF SPECIALIZATION:

General Administration / Food and Beverage

WORK EXPERIENCE:

* Working as a Operation Manager at Sattvic Food Solutions Pvt Ltd and deputed at Karunya University,Coimbatore from 03-01-2020 to Present.
* Worked as a Unit Manager at ISS Facility Servives Pvt.Ltd and deputed at Cognizant Technology Solutions, CHILL SEZ, Coimbatore from 12-12-2016 to 11-12-2019.
* Worked as a Admin Executive at Compass India Support Services Pvt.Ltd and deputed at Cognizant Technology Solutions, MEPZ Tambaram, Chennai from 07-10-2011 to 07-12-2016.

WORK EXPERIENCE:

* Worked as a Team leader-F&B at Atlantis Hotel**,** The Palm**,** Dubai, UAE

from 18-09-2008 to 29-01-2011. (Pre-opening staff)

* Worked as a F&B attendant at Radisson GRT Hotel,Chennai from 15-10-2005 till 03-08-2008.
* Worked as a F&B attendant at Sangam Group of Hotels, Thanjavur from 02-06-2003 to 12-10-2005.

DUTIES & RESPONSIBILITIES:

* Managing Food & Beverage Operations in the Cafeteria & Pantry.
* Maintaining Checklists for Pantry/Cafeteria & In-house kitchen operations.
* Complying OHSAS / HACCP / DNV audits and coordinating legal documents.
* Planning and Conducting Food Festivals on monthly basis.
* Coordinating and organizing for events / client visit requirements.
* Ensuring FSSAI guidelines implementation on site.
* MOM and MRM review with the client management.
* Ensuring the Standards in F&B operation as per SOP in the site.
* To manage the quality and hygiene of the food preparation.
* Specialization in handling back office operations, inter-office correspondence, confidential mails, quotations, monthly billing, etc.
* Receiving feedback on daily basis to ensure that excellent levels of service are being delivered.
* Reporting any faults to the management/client, ensure they are rectified and ensure equipment is not used until safe.
* Training the staffs on periodic basis.
* Ensuring housekeeping and pest control activities are carried out on periodic basis.

PERSONAL DETAILS**:**

Father’s name : M. Felix Ambrose Raja

Nationality : Indian

Date of Birth : 23-01-1981.

Marital Status : Married

Languages Known : Tamil and English

Declaration:

I hither to declare that the above mentioned statements are true to the best of my knowledge & belief.

F. MICHAEL PRINCE DENISON