

Personal information, Experience and Education

FIRST NAME : Alexander

SURNAME : Krylov



AGE : 34

NATIONALITY : Russian

LANGUAGE KNOWLEDGE : Russian, Ukrainian, English

LEVEL : English Intermediate (speaking, reading, writing)

ADRESS : city Kiev, Ukraine

TLF./ MOB.N. : 066 847 97 12

PRIVAT E-MAIL : alexanderwind@bigmir.net

CIVIL STATUS : Married

PRESENT POSITION : working

YEARS OF EXPERIENCE : 15 years

KEY QUALIFICATIONS: "General manager of restaurant"; "Operating manager of restaurant network"; " Director of production in restaurant network".

EXPERIENCE :

- 1995-1996 - Restaurant "Parus". Position: **junior cook** (2 months), **waiter** (1 month).
- 2001-2002 - **Nikolaev's commercial college**. Position – **teacher**. Course: "organization of work in restaurant business sphere"
- 2002-2004 - **Kiev's university of trade and economy**. Position: **system administrator**. (simultaneously with educating on a scientific degree)
- 2005 - Architectural company "**Dolina**". Position: **Designer of apartments**.
- 2005-2007 - Restaurant company " **MasterGood** ". Position: **Leading specialist of quality in production dishes and drinks**.

Duties: Organization of opening new restaurant net: fasfoods "Trali-Vali", pub "NHL", restaurants of the japanese cuisine "Taki-Maki" , restaurants of the russian cuisine "Blinoff", VIP class restaurant "Nobel". Development of the new menu; monitoring of motion raw materials on a production in working apartments

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(kitchen and storages); controlling the quality of produced products in accordance with the norms and standards; searching of innovative ways to decline foodcost of dishes and drinks; audits about safety and quality of products in restaurants.

Personal achievements: decline of foodcost in restaurants "Nobel" and "NHL". Result for a company: an economy of several thousand dollars every month.

- **2007** - Restaurant company "**Royal Card**". Position: **Chief specialist of quality in production dishes and drinks.**

Duties: Development of the new menu (for 14 restaurants); selection work in choosing of new restaurant equipment and inventory; monitoring of motion raw materials on a production in working apartments (kitchen and storages); controlling the quality of produced products in accordance with the norms and standards; searching of innovative ways to decline foodcost of dishes and drinks; audits about safety and quality of products in restaurants.

- **2007-2008** - Company "**Hares Group**". Position: **Director of production in restaurant network.** Project: "**Konopizza**"

Duties: Organization of the new food production workshop and net of pizzerias. Registration of all necessary documents for opening this project in state organizations. Searching of necessary apartments and entering into the contracts of leasing. Organization of the tender on to purchasing of restaurant equipment. Certification work in "UkrMetrTestStandart" organization for equipment and raw materials from Italy. Development of menu and normative documentation.

- **2008-2010** - Company "**Fozzy Group**". Position: **General manager of restaurant business** (european and ukrainian cuisine).

Duties: Full operative, financial management of the restaurant business company including in itself such subdivisions : restaurant, café in business center and food production workshop (office catering activity). Work on increasion of commodity turnover, profitability of establishment and upgrading of customer service. Budgeting work. Active search for new clients and development of the banquets and catering activity. Working on improvement of standards for personnel education. Management of the personnel - about 80 persons. Co-operation work with checking organs and services. Full control for observation of restaurant technological and sanitary norms. Development of business, marketing, advertising plans and e.t.c.

Personal achievements: An increasion of profit yield in the period of first 2 months of working by 60%; improvement of the internal quality of products and customer service; more effective conception of working; great expansion of banquet and catering activity.

- **2010-2011** - **General manager of "Mediterranean cuisine project".**

Duties: Organization of the new restaurant project in cooperation with architectural and design studios. Registration of all necessary documents for opening this project in state organizations. Searching of necessary apartments and entering into the contracts of leasing. Organization of the tender on to purchasing of all necessary: furniture, restaurant equipment, inventory, tableware, flatwares, glass. Preparation of menu and normative documentation. Development of budget, business plan, marketing, advertising and presentation plans.

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Education:

Establishment: **“Nikolaev’s commercial college”**.

Profession:” **“Junior specialist of quality in production dishes and drinks for restaurant business”**.

Establishment: **“Kiev’s university of trade and economy”**.

Profession: **“Specialist in quality of production dishes and drinks for restaurant business.”**

Additional course :

- **2002-2004**

Establishment: **“Kiev’s university of trade and economy”**.

Post graduate studing. Scientific theme:"Technology of cooking dessert dishes and drinks on the basis of wild-growing plants "

- **2007**

Establishment: **“Academy of culinary art”**. (town Kuodje in Italy)
2 weeks course about Italian cuisine.

- **2008-2009**

Establishment: **“International consulting company "H-aRt":**

Program: planning of working activity and functional duties;

Program: optimization of charges;

Program: how to use a maximum of resources;

Program: system of payment for labour;

Program: effective management.

Personal info:

Active life position, the ability to achieve goales, strategic thinking, leadership position, good skills in active sales, good communicative and negotiating skills, great desire of learning new and developing as specialist. Knowledge of PC: MS Word, Exel, “1C Enterprise Rarus”, “B-52”, “SAP”.