

# Alexey Khorishko

Resident in Spain. Las Palmas de Gran Canaria

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## ***Career Objective***

To be part of a leading and internationally recognized company, where I can expand my knowledge while playing an active role in the realization of company goals and at the same time utilizing my skills.

**Languages: English fluent, Russian native, Spanish fluent**

## **QUALIFICATIONS SUMMARY**

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- Project management. Udemy.com
- Outstanding client/employee relations and communication skills;
- Course Digital Marketing, Social Media Marketing, IMBA academy, Kyiv
- WSET level 2

## **EMPLOYMENT SUMMARY**

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### ***Restaurant Manager***

#### ***at Nozomi Restaurant (December 2020)***

- Worked with GM to establish, evaluate and revise policies such as attendance, vacation and time off policy, workplace health and safety policy, employee disciplinary actions, etc.
- Spearheaded regular maintenance and repair operations to keep building and equipment in peak condition,
- Resolved challenging customer complaints to full satisfaction, promoting brand loyalty and maximizing repeat business,
- Developed, implemented and managed business plans to promote profitable food and beverage sales,
- Led and directed team members on effective methods, operations and procedures,
- Delivered in-depth training to workers in food preparations and customer facing roles to promote strong team performance,
- Increased sales and minimized expenses.

### ***CO-FOUNDER of the restaurant "Bachaco poke bowl" December 2018***

***Instagram @bachacopokebowl***

### ***Restaurant Manager (2017-2020)***

#### ***Assistant restaurant manager (2016-2017)***

#### ***SEABOURN Luxury Cruise Lines (Dec 2016-march 2020)***

- Monitored dining rooms for seating availability as well service, safety and well-being of guests,
- Trained incoming staff on restaurant practices, culture and procedures to maximize job satisfaction and productivity.
- Scheduled numerous reservations and managed seating arrangements simultaneously in high-traffic casual indoor/outdoor restaurant while maintaining calm, professional demeanor,
- Supervised dining table set-up to prepare for diversity of event types, following strict service standards,

- Ensured (USPH) Health& Safety as well as hygiene procedures & Seabourn standards are maintained
- Dealt with and resolved customer complaints,
- Took care of special orders up to guest allergies and requirements,
- Kept the ratings high,
- Organized any celebrations and communicated with Executive Chef.

#### *Senior waiter*

##### **Ritz-Carlton hotel company DIFC (Dec 2014-2016)**

- Greeted guest by the door and escorted them to their tables.
- Worked in coordination with waiters and runners and checked appearance of the place on daily basis.
- Ensured that appearance of the restaurant as well as all items are up to Ritz-Carlton standards.
- Handled guest complaints and reported to top management.
- Checked to ensure that customers are enjoying their meals.
- Conducting meeting on daily basis.

## **ADDITIONAL SKILLS**

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Enthusiasm for creating delicious food and providing a great service/An eye for detail and the ability to drive consistent brand standards/Experience of organizing private functions including parties and weddings etc. /