

Professional Summary

Results-driven Director of Food & Beverage with over 15 years of experience in the hospitality industry, driving revenue growth and delivering exceptional dining experiences. Proven track record of successful pre-openings, menu development, and fine dining operations. Skilled in hospitality management, revenue analysis, and catering services.

Professional Experience

Director of Food & Beverage (FB09)

Inazuma.co (Taj Group of Hotels) | January 2020 - Present

Assistant Director of Food & Beverage

The Oberoi Group | June 2018 - December 2019

Key Achievements:

- Increased F&B; revenue by 25% through effective menu engineering and promotions
- Successfully pre-opened two new restaurants, resulting in a 95% customer satisfaction rate

Responsibilities:

- Managed daily F&B; operations across three properties
- Developed and implemented staff training programs, resulting in a 30% increase in staff retention

Food & Beverage Manager

The Leela Palaces, Hotels and Resorts | March 2015 - May 2018

Key Achievements:

- Improved F&B; profitability by 18% through cost control and revenue enhancement initiatives
- Launched a new catering service, generating an additional \$500,000 in annual revenue

Responsibilities:

- Coordinated F&B; services for large events and conferences
- Collaborated with the culinary team to develop new menus and promotions

Assistant Food & Beverage Manager

The Park Hotels | January 2012 - February 2015

Key Achievements:

- Enhanced customer satisfaction ratings by 20% through effective service delivery
- Assisted in the pre-opening of a new hotel, ensuring seamless F&B operations

Responsibilities:

- Supervised a team of 20 F&B staff members
- Assisted in inventory management and cost control

Food & Beverage Coordinator

ITC Hotels | June 2009 - December 2011

Key Achievements:

- Provided exceptional support during large events, resulting in positive customer feedback
- Assisted in the implementation of a new F&B software system

Responsibilities:

- Coordinated F&B services for events and conferences
- Assisted in staff training and development

Education

Bachelor of Hospitality Management

Institute of Hotel Management, Catering Technology and Applied Nutrition (IHM), Mumbai

Technical Skills

Hospitality Management:

- Hospitality Industry
- Hotel Management
- Pre-opening

Food & Beverage Operations:

- Food & Beverage
- Fine Dining
- Menu Development
- Catering

Business Analysis:

- Revenue Analysis