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***Martin Tulio Mendoza***

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***Objective:***

***Seeking a suitable position, looking for a substantial responsibility where my past and varied experience would be fully utilizes in a career opportunity and where making a significant contribution to my employer will gain my career advancement opportunity…***

***Summary Qualification:***

* ***Highly self-motivated and goal oriented professional oriented in pursuing a long-term career,***

***has strong work ethics and willingness in work hard to achieve employer's objectives.***

* ***Demonstrated ability to work accurately, follow instructions/schedules /timelines and handle***

***multiple priorities.***

* ***Honest, hardworking and willing to invest time and effort to complete a certain responsibility***

***and willingness to learn new ideas.***

* ***Good ability in helping and understanding the pain and suffering of the patient***
* ***Good presence of mind and ability to remain emotionally strong during difficult situations.***
* ***Computer literate, MS Word, MS Excel, MS Power point***
* ***Trained in working with people with special needs.***
* ***Knowledge in customer relationship management skills.***

***Working experience:***

***KAMBINGAN RESTO BAR LOUNGE (NIGHT CLUB)***

***LOTUS HOTEL DEIRA DUBAI U.A.E***

***DECEMBER 15, 2019 – APRIL 23, 2019***

***Position: MANAGEMENT CONSULTANT***

***PIER JUAN RESTO BAR LOUNGE (NIGHT CLUB)***

***CHELSEA HOTEL BUR DUBAI U.A.E***

***JANUARY 10,2019 – JUNE 12, 2019***

***Position: MANAGEMENT CONSULTANT***

***FRAME CLUB DUBAI (NIGHT CLUB)***

***DUBAI MARINE HOTEL DUBAI U.A.E***

***JULY 15, 2018 – DECEMBER 05, 2018***

***Position: MANAGEMENT CONSULTANT***

***MARINES CLUB(NIGHT CLUB)***

***SEAVIEW HOTEL BUR DUBAI U.A.E***

***MARCH 19, 2017 – MAY 20, 2018***

***Position: CLUB MANAGER***

***THE HUBB DUBAI (NIGHT CLUB)***

***MELIA HOTEL BUR DUBAI U.A.E***

***AUGUST 01,2016 – FEBRUARY 19, 2017***

***Position: FLOOR MANAGER***

***CYMATICS NIGHT CLUB***

***THE H HOTEL sheikh zayed road DUBAI U.A.E***

***APRIL 01,2016 - AUGUST 01,2016***

***Position:MANAGEMENT CONSULTANT***

***(MOLECULES EVENTS & MANAGEMENT)***

***VEGAS CLUB & LOUNGE BAR***

***HOLIDAY INN HOTEL bur dubai***

***September 15, 2015 - May 2016***

***Position: JOINT GENERAL MANAGER***

***(RKG HOSPITALITY SERVICES)***

* ***Establishes NIGHT CLUB business plan by surveying NIGHTCLUB demand; conferring with people in the community; identifying and evaluating competitors; preparing financial, marketing, and sales projections, analyses, and estimates.***
* ***Meets NIGHTCLUB financial objectives by developing financing; establishing banking relationships; preparing strategic and annual forecasts and budgets; analyzing variances; initiating corrective actions; establishing and monitoring financial controls; developing and implementing strategies to increase average meal checks.***
* ***Attracts patrons by developing and implementing marketing, advertising, public and community relations programs; evaluating program results; identifying and tracking changing demands.***
* ***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.***
* ***Maintains operations by preparing policies and standard operating procedures; implementing production, productivity, quality, and patron-service standards; determining and implementing system improvements.***
* ***Maintains patron satisfaction by monitoring, evaluating, and auditing food, beverage, and service offerings; initiating improvements; building relationships with preferred patrons.u***
* ***Accomplishes NIGHTCLUB human resource objectives by recruiting, selecting, orienting, training, assigning, scheduling, coaching, counseling, and disciplining management staff; communicating job expectations; planning, monitoring, appraising, and reviewing job contributions; planning and reviewing compensation actions; enforcing policies and procedures.***
* ***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.***
* ***Maintains professional and technical knowledge by tracking emerging trends in the restaurant industry; attending educational workshops; reviewing professional publications; establishing personal networks; benchmarking state-of-the-art practices; participating in professional societies.***
* ***Accomplishes company goals by accepting ownership for accomplishing new and different requests; exploring opportunities to add value to job accomplishments.***

***FASHION LOUNGE BAR***

***Moevenpick Hotel Deira***

***DECEMBER 6,2014 – September 15, 2015***

***Position: MANAGER***

* ***Being responsible for the business in general.Writing up the staff schedules.***
* ***Telling people what they should or shouldn't do.Assist with bartending on very busy days.***
* ***Keeping an inventory.Oversee all bar operations i.e. the hiring of staff and event planning.***
* ***Doing all the budgeting.Allocate funds for daily operations.***
* ***Sort out any emergencies or complaints arising from the guests or the employees.***
* ***Manage the money and the staff.Train the staff members.Report any breaches to the senior management.***
* ***Conduct a frequent performance review of the employees.Keep all records of cash and supplies.***
* ***Buy all the required supplies.***
* ***.Ensure that the bar meets all the directives involved in bar keeping.***
* ***Have knowledge of local and federal regulations on the sale and distribution of alcohol.***

***ESSPRESSE PASTA e PIZZA ALL'ITALIANA RESTAURANT***

*(STEFANOS GROUP RESTAURANT)*

***MEADOWS 2, ENOC GREEN STATION***

***December 7, 2012- December 5,2014***

***Position: RESTAURANT MANAGER***

* **Taking responsibility for the business performance of the restaurant**
* **Analyzing and planning restaurant sales levels and profitability.**
* **Organizing marketing activities, such as promotional events and discount schemes.**
* **Preparing reports at the end of the shift/week, including staff control, food control and sales.**
* **Creating and executing plans for sales, profit and staff development.**
* **Planning and coordinating menus.**
* **Coordinating the entire operation of the restaurant during scheduled shifts.**
* **Managing staff and providing them with feedback.**
* **Responding to customer complaints.**
* **Ensuring that all employees adhere to the company's uniform standards.**
* **Meeting and greeting customers and organizing table reservations.**
* **Advising customers on menu.**
* **Recruiting, training and motivating staff.**
* **Organizing and supervising the shifts of kitchen, waiting and cleaning staff.**
* **Housekeeping, Maintaining high standards of quality control, hygiene, and health and safety.**
* **Checking stock levels and ordering supplies. Preparing cash drawers and providing petty cash as required.**
* **Helping in any area of the restaurant when circumstances dictate.**

***CAPRI ITALIAN GRILL and RESTAURANT***

***Dubai World Trade Center Apartments,***

***Block B***

***(May 2010-November 2012)***

***Position: HEAD WAITER***

* ***Responsible in Taking care & handling of the restaurant operation.***
* ***respond promptly to customer inquiries***
* ***Responsible in handling VIP GUEST.***
* ***obtain and evaluate all relevant information to handle inquiries and complaints***
* ***perform customer verifications***
* ***Greets guests and escorts them to tables.***
* ***Supervises and coordinates activities of dining-room employees engaged in providing courteous and rapid service to Guest.***
* ***Arranges parties for patrons.***
* ***Adjusts complaints regarding food or service.***
* ***Monitor food preparation and methods.***
* ***Train new wait staff, assign opening and closing duties and monitor wait staff duties through completion.***
* ***Handle wait staff-related problems and work to resolve them in a positive and professional way.***
* ***Organize, plan, and prioritize.***
* ***Guide, direct, and train staff..***
* ***Estimate food consumption, place orders with suppliers, and schedule delivery of fresh food and supplies.***
* ***Making inventory of daily supplies and stocks.***
* ***Making the costing report, sales analysis, marketing of the restaurant.***

**OPTIONS Restaurant, Bar and Lounge**

**(5 Star Fine Dining)**

**Convention Center Office Tower,**

**Dubai World Trade Center**

**(May 2005-April 2008)**

**Position: CAPTAIN WAITER**

* *Responsible in guest oriented task, projecting a friendly image and approach to every guest to ensure the most guest satisfaction. In achieved.*
* *Food and beverage server, ensuring that orders taken were verified and served correctly.*
* *Being able to work flexible according to the business needs and to ensure cost control of the daily operation is maintained based on the budget goal. Such as being RECEPTIONIST, BARMAN, CASHIER, if is needed*
* *Maintained the standard of cleanliness in the outlet*
* *Making inventory of daily supplies and stocks.*

***Personal information:***

***Name:Martin Tulio Mendoza***

***Nationality: Filipino***

***Date of Birth:December 18, 1986***

***Age:36 yrs.***

***Height: 6 ft or 182.88 (cm)***

***Weight: 90 kg***

***Gender: male***

***Marital status: married***

***Educational Background:***

***College Level***

***System Plus Computer College***

***Course***

***Bachelor of Science In Information Technology***

***(Undergraduate)***

***If I given the right opportunity to work in kind control, I assure that I will discharge my utmost satisfaction of my superior.***

***Martin Tulio Mendoza***

***APPLICANT***