

RAHUL RAVINDRAN

ASST FOOD & BEVERAGE MANAGER- MULTI UNITS
(F & B OPERATION, ADMINISTRATION, MIXOLOGIST,
STAFF & GUEST HANDLING, REVENUE & COST CONTROL)
STREAM- HOTELS , RESTAURANT & BAR



Successfully completed-CDC,STCW,STS,PCC & MARLINE TEST.
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PROFILE

Motivated Young Professional well-versed in Food & Beverage operations management with 12 years of International Cuisine and Pan asian cuisine work experience in Newyork , Dubai and in India at Fine Dining, High volume Bar, Fast-Paced Restaurant and Catering Operations. Languages-English , Spanish & three native languages of India ie Hindi ,Tamil & Malayalam

PROFESSIONAL EXPERIENCE

Period Worked	Designation	Name of the Employer	Location
Aug/16- Present	Asst F & B Manager	Classik Fort Hotel	India
Mar/15-Dec/15	Operations Mgr F & B	Curry Box & Oriental Box	Dubai
Feb/14-Feb /15	Restaurant Mgr	Classik Fort Hotel	India
Aug/12-Dec/13	Restaurant Mgr (F1 & H1B Visa)	Tanjore Restaurant	Newyork, USA
Jun/11-May/12	Hospitality Trainee	Comfort Inn Hotel	Kansas, USA
May/08-May/11	Restaurant Manager	Heritage Restaurant Thamarassery	India
Apr/07- Mar/08	Restaurant Captain Part time	Heritage Restaurant Thamarassery	India
Oct/06-Feb/07	Industrial Project (F/B & F/P)	Le-Meridien Hotel	Dubai

ACADEMICS

- Bachelors Degree in Hotel Management (BHM - 4 years) - India , 2004 -2008
- American Hotel & Lodging Association (AH & LA)- India, 2004 - 2008
- Food Safety & Hygiene Certified - Dubai, 2015
- English as Second language (ESL) (F1 VISA) - Manhattan, Newyork, 2012-13

AWARDS

- Received Certificate of Appreciation for Creating Mgt Magic as Operations Mgr F & B (Curry Box - Dubai)
- Received Appreciation letter for achieving EBITDA and PBT (Mainland China-Bangalore,India)

EXPERTISE

- Inventory Mgt,Purchase & Store Control
- Customer Service & Staff Management
- Handling Administration & F & B Operations
- Computer literacy & Restaurant mgt software
- Extensive Food, Alcohol & Wine knowledge
- Wine & Champagne service , Cheese service & Alcohol
- Food Cost, Labour & Overhead Control
- Making Cocktails and Mocktails

PERSONAL DETAILS

- Nationality- Indian
- Marital Status - Married

CAREER SUMMARY

- Food and Beverage Daily Operations
- Customer Service Management
- Administration
- Cocktail and Mocktail making
- Cost control actions based on P & L Report and Managerial reports.
- Sales and Marketing involvement to bring sales
- Food Safety Regulations & Standards
- Legal Documentation
- Recruiting ,Staff Training & Staff Management
- Inventory Management
- Maintenance
- Catering
- Liason with 3rd party Companies
- Food and Beverage discussion
- Purchase and Store
- Manages all day-to-day F & B operations & supervises employees from point of entry to departure ie order taking ,food pick up and service on time frame & quality committed to the guest.
- Handles Guests' queries , complaints and communicate with the Senior Management about incident and corrective action taken.
- Performing administration works on daily basis.
- Making 30 varieties of Cocktails and 20 varieties of Mocktails.
- Implementing Food Cost Control measures through Inventory Mgt Software, Wastage Mgt , FIFO , Staff Pilferage and Portion Control .
- Implementing Labour Cost Control measures through Salary Negotiation, Duty Schedule ,Overtime controls and systematic management to Staff Benefits provided.
- Plan external and internal Marketing and Sales promotion activities.
- Maintains service and sanitation standards in each Outlets as per USCIS,FSSAI and Dubai Municipality norms .
- Liase with Government and Statutory Authorities to procure the necessary licenses and documentations for the Company.
- Accomplishes Human Resource objectives by recruiting, documenting, orienting, training, duty scheduling, counseling & disciplining employees .
- Staff Accomodation Management.
- Monitors inventory on daily basis through Inventory management software and cordinates with respective personnel for corrective actions to be taken.
- All safety, sanitation, energy management, preventative maintenance , cleanliness and other standards are consistently met through arranging and sending quotations to Maintanence engineers
- Negotiating contracts with Customers, assessing their require-ments and ensuring they are satisfied with the service delivered
- Builds company image by collaborating with 3rd party Companies like Food on Click,Talabat,24 h and Eat Easily for Menu updations and with Maintanence & IT companies.
- Extensive Food, Alcohol & Wine knowledge , Order Taking,Serving drinks and making Cocktails
- Negotiating best product price & quality with various Suppliers & making contracts with Best Suppliers for long term Profit Margin.