CURRICULUM VITAE

Dulama Alexandru Marian

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**Nationality: Romanian**

**PERSONAL STATEMENT**

##### Being part of Start Up Team for 3 largest cruise ship in the world and almost 16 years’ experience in Hospitality Industry, Spiru Haret Management University degree,9 years along an international Cruise Ship Company on different positions in Restaurant Department starting from Waiter Assistant to Maitre’D, managing Restaurants such as American Steak House, Italian Trattoria to Japanese Cuisine and Teppanyaki Tables including famous restaurant chain Jamie’s Italian by Jamie Oliver I am looking forward for great opportunity to work among a professional and ambitious team who love what they do and as well to bring as many benefits as my experience aloud me by sharing my knowledge, revenue increasing strategies, communication skills and ensuring fully compliance when it comes to Public Health and Safety related jobs. Always positive and full of energy keeping the team up to speed by interactive trainings, promoting team work and connecting the Staff by interesting Team Buildings in order to ensure that all targets set are exceed and maintaining a high level of employee satisfaction.

WORK EXPERIENCE

Maitre’ D

Period: 2010-Present

Company Name – Royal Caribbean International

Location-Miami-USA

1050 Caribbean Way, Miami, FL 33132

##### I start my career with Royal Caribbean International on December 2010 as an Waiter Assistant, successfully moving forward thru the years on the positions of Waiter, Restaurant Supervisor, Restaurant Operation Coordinator, Head Waiter, Restaurant Manager, and Maitre’D. I did had a great team working along my side helping in developing my skills and ensure that the operation goes smooth at any giving time.

##### Responsibilities:

Ensure all safety and USPH standards are followed at any given time in all areas of responsibility; Company Standards and SOP’s are diligently followed by Crew Members in order to deliver total guests satisfaction. Working with different teams on different vessels around the fleet such as Oasis Class and Quantum Class, coaching, training, developing and discovering new talents among our crew ensure that they will be successful and they will be achieving their set goals in their career.

Restaurant Supervisor

Period: 2008-2010

Company Name – G-Hotels Greece

Location-Khalkidhiki-Greece

Solina, Kallithea, Kassandra, Halkidiki 630 77

G-Hotels has been a great experience, as it was the first international work related touch. Working along different nationalities around Europe, aiming to full fill the highest standards in a 5\* Resort on Mediterranean Beach.

##### Responsibilities:

G-Hotels play an important role in my past career as it was the first contact with different nationalities. I have overlooked a Restaurant based on Mediterranean Cuisine with a total of 160 seats and a total of 12 waiters and 10 waiter assistant, one Beach Bar with a capacity of 60 seats and a total of 3 Bartenders and 4 Bar Servers and a Day Cafeteria with 3 Barista. Always aiming to highest standards and keeping the team full of enthusiasm and energy to achieve all set targets.

Head Waiter

Period: 2007-2008

Company Name – S.C Comerciala Belvedere Predeal

Location-Predeal-Romania

Bulevardul Libertății 102, Predeal 505300, Romania

A beautiful Restaurant with a total of 230 seats based on International Cuisine with a huge amount of international guests and a total of 23 waiters and 15 waiter assistant working together in order to deliver a fantastic service. Promoting and increasing the revenue in Restaurant Department it was the main priority and we manage to bring in Company up to 25% more income then previous year based on Financial Department Reports.

##### Responsibilities:

##### Belvedere it’s a beautiful mountain resort in a great location in Predeal. My role as a Head Waiter it was to ensure compliance in regards Company requirements, all guests and staff satisfaction, training ,coaching, developing the staff and implementing new ideas in order to increase efficiency, reduce the cost and ensuring maximum success.

Waiter

Period: 2004-2007

Company Name – La Brchetta

Location-Neptun Olimp-Romania

Str. Trandafirilor, Neptun 905550, Romania

Great Pizzeria and International Cuisine accompanied by live music on daily basses, a total of 120 seats, full a’la carte, located on Romanian sea side has been a constructive experience and lots to learn. Restaurant was open only during summer season allowing me to continue my study’s thru the year.

##### Responsibilities:

As a waiter it was pretty exciting to spend my time with the costumers on a daily basis. Taking and placing the orders to the tables, upselling, team work, efficiency in operation and ensuring that all targets set by Restaurant Supervisors are achieved.

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Waiter Assistant

Period: 2002-2004

Company Name – SC. Ciobanasu.SRL

Location- Campulung Muscel

Strada Petre Zamfirescu 21, Câmpulung 115100, Romania

Traditional, authentic and rustic Romanian restaurant located in Campulung Romania with a stunning mountain view and a total of 1000 seats based on massive events such a as wedding and conference meeting for different Company’s.

##### Responsibilities:

Assist the waiters on daily operation. Part time job

**EDUCATION**

University of Spiru Haret Management Departament-Bucharest-2009

Industrial High school ARO-Campulung Muscel-2006

**QUALIFICATION**

Qualification in Culinary Art, Bartender and Waiter-ARO House of Cultures-Campulung Muscel-2008

Communication Skills and Personality Development-New Delhi, India-2014

Public Health in Food and Beverage-VSP-RCCL-2015

Advance IPM Training Certificate-Pest Management-2016

Dine Aware-Dining Allergens-RCCL-2016

Dining Room Manager Level 7 Certificate-2017-2017