

**Gabriel Catalin Hriscu**

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**Email**: hriscucatalin2000@gmail.com

**Date of birth:** 11.10.1985

**Nationality:** Romanian

**Marital status:** Single

**Health:** No tattoos

**Availability:** March

**Skype ID:** hriscu.catalin1

**Personal Summary**

An enthusiastic manager, with drive determination and proven ability that a restaurant operates efficiently and profitably. Having a track record of maximising guest satisfaction and profitability whilst maintaining high standards of service. Always trying to present a positive and fashionable imagine of the business. Extensive knowledge of the hospitality industry, it's working practices and diversity issues.

Now looking for a new and challenging role, on which I will make best of my knowledge and existing skills.

**Work Experience:**

**Assistant Restaurant Manager**

**August 2018 - January 2019**

**Celebrity Cruises**

**Celebrity Solstice**

**Restaurant Manager**

**March 2018- June 2018**

AnqorRivercruisesmanagement

RestaurantManageronboardSerenade **1**

**Restaurant Manager**

**Stube Hermitage / Bio-Hotel Hermitage 4\* S**

December 2017- March 2018

1\* Michelin Restaurant in Madonna di Campiglio Italy

Managing a high volume restaurant from the hotel plus the small 20 cover Michelin restaurant, improving costs therefore maximising financial performance. Also responsible for effectively developing and leading the restaurants team to provide excellent service.

**Duties**

* Ensuring the highest standards of food and beverage service.
* Together with the Sommelier from the Michelin Restaurant weekly stock control and stock orders
* Communicating with the Head chef to ensure high food service
* Overseeing client bookings
* Having an in depth knowledge of all menus
* Dealing with and resolving customer complaints
* Keeping control of labour and food costs
* Ensuring Health and safety and also hygiene procedures are maintained
* Monitoring sales and then reporting to the owner.
* Leading a team of 23 .

**Seasonal job**

**Duck and Waffle**

**Restaurant Manager**

Samba Brands, Bishopsgate 110 City of London

November 2015 – September 2017

Highest restaurant in UK with a turn over of 800 to 1000 covers each day

<https://duckandwaffle.com/>

**Reason for leaving: looking for new challenge**

**Duties:**

* Dealing and resolving guests complaints
* Due to the fact that the restaurant is situated on the 40 the floor we had to communicate with the reception department from ground floor through ear phones
* Due to the high turnover, each table had allocated maximum two hours at the table, therefore I had to make sure that a good service is provided but also that the guest returns the table in time.
* Reporting sales to the General manager
* Organisation of the rota for the restaurant staff
* Doing the cash up
* Ability to create a great atmosphere and be a inspirational host
* Attending weekly meetings with the management team regarding business development and menu changes.

**Sommelier**

**5\* Katikies Hotel**

Part of Leading Hotel’s of the World Oia Santorini

May 2015 – September 2015 (Seasonal role)

[**http://www.katikies.com/**](http://www.katikies.com/)

**Responsibilities:**

* Private wine tasting every day for the hotel guests.
* Private butler service on guest’s private yachts
* Preparing the wine and champagne menu for their two restaurants: Micrasia- a fine dining restaurant and Seltz champagne bar.
* Weekly wine stock and wine-orders.
* Acting as an Assistant Restaurant Manager
* Organizing and often leading a team of ten waiters.
* Reason for leaving: This was a seasonal role.

**Head Waiter / Sommelier**

**Stube Hermitage**

1 Michellin star restaurant, Madonna di Campiglio Italy

January 2012- April 2015

[**http://www.biohotelhermitage.it/it/hermitage/biohotel/**](http://www.biohotelhermitage.it/it/hermitage/biohotel/)

**Responsibilities:**

* Small restaurant, just 20 covers, opened for dinner.
* During the day time I was in charge with the wine stock and cellar management
* Ensuring that a great level of service was delivered
* Advising the guests for the wine
* Molecular cuisine, the Executive chef acted as a sous chef at El Bulli Barcelona
* Leading a team of up to 8 in the role. Reporting to the owner directly.
* Reason for leaving: to move to Greece for a new opportunity.

**Restaurant Manager**

The French Club Bucharest

This is a private members club hosting politicians, football players, celebrities and the like.

June 2008 – August 2011

[**http://le-club.ro/**](http://le-club.ro/)

**Responsibilities:**

* Ensuring the highest standards of food and beverage service
* Supervising the staff from the bistro, the pool bar and the gym bar.
* I had weekly discussions with the head chef about the weekend brunch.
* Maximising all business opportunities to drive sales
* Ensuring Health and safety standards
* Leading up to 25 in the team.
* Organising the weekly rota for the restaurant staff

**Restaurant Manager**

**Fratelli beach and club Mamaia Constanta**.

**November 2007 – April 2008**

[**http://www.fratelli.ro/clubs/fratelli-beach-club/**](http://www.fratelli.ro/clubs/fratelli-beach-club/)

**Floor Manager**

**Grand Hotel Poltu Qualtu Sardegna Italy**

**May 2007 - September 2007**

[**http://www.poltuquatu.com/en/**](http://www.poltuquatu.com/en/)

**Maître’ D / Head Waiter**

**Crazy Constanta Romania**

**August 2005 – March 2007**

[**http://www.crazy.com.ro/**](http://www.crazy.com.ro/)

**Waiter**

**Pilot beach Resort Crete Island**

**April 2004 - September 2004**

[**http://www.pilot-beach.gr/**](http://www.pilot-beach.gr/)

**Education, Qualification:**

2000- 2004 Lucian Blaga higschool

2004- 2008 Dimitre Cantemir University Touristic Management

May 2008 – Oct 2008 Romanian wine Federation

June 2013 - June 2014 Associazione Italiana Sommelier

**Foreign** **Languages**

English - Fluent written and spoken

Italian - Fluent written and spoken

French - Conversational

Spanish - Conversational

**Personal qualities:**

* Always a can do attitude
* Extentive and good knowledge of food and wine
* Experience in organising private functions
* An eye for detail
* Confident personality, positive attitude and keen to learn new things that would help me progress, develop and improve my existing skills.
* Ability to adapt fast, work effectively with people whether is quite or under pressure, very passionate about wines and very hard working individual.

**References on request**