SANDEEP NAHAR

Mobile 9928302590 E-Mail: sndp.nahar@gmail.com

In pursuit of career enhancing opportunities in the field of: Operations (Hotels / F&B / Restaurants)



SYNOPSIS:

- ➤ Working with RETREAT CLUB &LOUNGE as General Manager from Feb .2019 to till date.
- ➤ Worked With THE SPACE BAR & LOUNGE and HASH TAG CLUB & LOUNGE as General Manager From May 2018 to Jan. 2019.
- ➤ Worked With F BAR &Lounge (HOTEL GOLDEN TULIP JAIPUR)as Asst. Operation Manager From May 2016 to April 2018
- Worked with Hotel GRAND UNIARA Jaipur as Assistant F&B Manager from Nov.2015 to April 2016
- ➤ Worked with **The Raj Palace Jaipur Member of Small Luxury Hotel Of The World** As Sr. Captain w.e.f. Nov.2014 to Oct. 2015
- ➤ Bar Captain and Wine Sommelier at ITC Rajputana, A Starwood Luxury Collection Hotel Jaipur (12th July2010 to 30th Sept.2014
- Worked with Royal CM 1589 (Member of Clarks Amer) as Restaurant Captain w.e.f. Jan. 2010 to June 2010
- Worked with **BJN Group of Hotels & Restaurants as Tr. Captain** w.e.f. May2008 to Dec. 2009.
- Completed Hotel Operation Training from COUNTRY INN & SUITES BY CARLSON Jaipur w.e.f. Sept. 2007 to April 2008.
- ➤ Worked with **IHG** (**Holiday Inn**) **Jaipur**as **Asst. Steward** w.e.f. November 2006 to Sept. 2007.
- Completed Industrial Training from (IHG)Holiday Inn Jaipur, w.e.f 01 July 2006 to 16th November 2006

HOSPITILITY DIPLOMA

Awarded Diploma in Food &Beverage Service held in 2005-2006 and is placed in First Division from Institute of Hotel Management Catering Technology &Applied Nutrition, Jaipur.Affiliated to Pusa NewDelhi

SOMMELIER SYNOPSIS:

- Certified level -3 Sommelier by WSET (Wine & Sprit Education Trust) Held at ITC Maurya New Delhi .
- > Training and development of associates in the Food and Beverage Department.

- Worked with the Executive chef in the area of cuisine, wine tasting, food and wine pairing.
- Leading efforts to create Wine Culture in hotel.
- Planning for Food & Wine festival in hotel.

AS DLC:(Department Learning Co- cordinator)

- Maintaining a high performance standard by incorporating training / coaching sessions among guest contact staff so they are consistent, knowledgeable, friendly and courteous when dealing with guest.
- Ensuring all associates are well groomed and to maintain grooming register on daily basic.
- ➤ I have to attend weekly Saturday Management Session and Friday DLC session

AS F&B SUPERVISOR:

- > Supervising Bar operational functions and creating right working atmosphere for effective operations.
- ➤ HACCP & SOP implementation.
- ➤ Ensuring that required Food&Beverage sales target are achieved.
- Ensuring that all required documents are maintained properly.
- ➤ Planning for staff shift and their job location.
- To attend F&B morning meeting on daily basic and to ensure all important points of meeting to be share with associates.

PROFESSIONAL ACHIEVEMENT:

- Awarded The Ultimate Bar Tender held at ITC Maurya.
- ➤ Part of Pre Opening team at the Welcom Hotel Jodhpur.
- ➤ Has completed the Moet Hennessy Portfolio Training held at ITC Rajputana .
- ➤ Was in charge of F&B Service team during Pre Opening of 1589 The Royal Member of Clarks Amer.

GUEST RELATIONS:

- ➤ Rendering high quality service, resulting in guest delight and optimum resource utilization for maximum service quality.
- ➤ Delivering high value service to upscale clients for exalting their satisfaction levels.

SCHOLASTICS:

- > Secondary School from Board Of Secondary Education Rajasthan in 2003 with First Division
- > Senior Secondary from Board Of Secondary Education Rajasthan in 2005 with First Division

PERSONAL DOSSIER:

Address : Flat No. F1 Apna Ghar -2 Kalwad Road -Jaipur

(Rajasthan) India

Date of Birth : 16thOct., 1988

Father's Name : Mr. Bishan Singh s

Nationality : Indian
Marital Status married

Languages Known : English& Hindi

Passport Detail : M4557948

DECLARATION

I had by declared that above retinue particular are correct best of my knowledge.

Place:

SANDEEP NAHAR