

CURRICULAM VITAE FOR

RANJIT RAJPUT

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DOB: 01/12/1989

Nationality: Indian

Restaurant manager

PERSONAL SUMMARY

An enthusiastic manager with drive, determination and a proven ability to ensure that a restaurant operates efficiently and profitably. Having a track record of maximizing guest satisfaction and profitability whilst maintaining high standards of food and service and also present a positive and fashionable image of the business. Extensive knowledge of the hospitality industry, it's working practices, recruitment, pay, conditions of employment and diversity issues.

Now looking for a new and challenging managerial position, one which will make best use of my existing skills and experience.

WORK EXPERIENCE

TAURUS SAROVAR PORTICO ,MAHIPALPUR DELHI

RESTAURANT MANAGER February 2019 - Present

Managing a high volume restaurant & improving all controllable costs thereby maximising financial performance. Also responsible for effectively developing, managing and leading the restaurant team to provide excellent service.

Duties:

- Ensuring the highest standards of food and beverage service.
- Keeping control of food and labour costs.
- Ensuring Health & Safety and also hygiene procedures & standards are maintained.
- Having an in-depth knowledge of all menus.
- Responsible for recruiting, training & developing restaurant staff.
- Dealing with and resolving customer complaints.
- Maximising all business opportunities to drive sales.
- Communicating with the kitchen staff to ensure efficient food service.
- Advising customers on wine selection.
- Liaising with the Head Chef to discuss and develop the menu.
- Overseeing client bookings & reservations.
- Organising the daily and weekly rotas for the Restaurant's staff.
- Purchasing stock, supplies and negotiating best prices with trade suppliers
- Ability to create a great atmosphere & be a inspirational host.
- Monitoring sales and then writing informative reports for the restaurant owners.

KEY SKILLS AND COMPETENCIES

- Strong motivational and influential people skills.
- Extensive and relevant knowledge of good food and wine.
- Enthusiasm for creating delicious food and providing a great service.
- An eye for detail and the ability to drive consistent brand standards.
- Experience of managing people and driving business performance.
- Experience of organising private functions including parties and weddings etc.

PERSONAL SKILLS

Energetic

Engaging personality

Excellent communicator

Ability to work under pressure

PREVIOUS JOBS

May 2010-APRIL2011

*ITC FORTUNE BANGALORE
STEWARD*

JUNE 2011-NOV2013

*SHANGRILA EROS NEW DELHI
STEWARD*

OCT2014-4JUNE 2016

*VIVANTA BY TAJ GURGAON
SENIOR STEWARD*

JUNE 2016 – 10APRIL 2018

*PRANKSTER the MICROBREWERY SECTOR29
GURGAON*

10APRIL 2018-DECEMBER 2018

GRAVITY SPACE BAR SECTOR 29 GURGAON -ASSISTANT RESTUARANT MANAGER

References available on Request