



CONTACT

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- 📍 Al Satwa ,Dubai

NATIONALITY



INDIA

EDUCATION

2005-2008

- DIPLOMA IN HOSPITALITY MANAGEMENT

2004

- SSLC

SKILLS

- Interpersonal communication skills
- Food Safety
- Customer service
- Team-oriented & Cash Handling
- Multi-tasking & Organized
- Problem-solving
- Inventory Management

LANGUAGES

- English (Fluent)
- Hindi (Intermediate)
- Tamil (Native)
- Telugu (Fluent)

PAUL NIRMAL RESTAURANT SUPERVISOR

PROFILE

Highly motivated and results-oriented Restaurant Supervisor with 05+ years of experience in high-volume dining environments. Proven ability to lead and motivate teams, enhance customer satisfaction, and drive revenue growth. Expertise in staff training, inventory management, and cost control. Seeking a challenging role where I can leverage my skills and experience to contribute to the success of a reputable establishment

WORK EXPERIENCE

Ghassan Aboud Group - Grandiose Hypermarket Dubai, UAE

Shift Supervisor (Food Avenue)

SEP 2024- JUNE 2025

- Supervising, training, and scheduling food service staff, assigning duties, and providing performance feedback.
- Ensuring high levels of customer satisfaction, handling complaints, and addressing customer needs effectively.
- Enforcing health and safety regulations, maintaining cleanliness, and ensuring food preparation and presentation meet quality standards.
- Monitoring inventory levels, ordering supplies, and managing stock to minimize waste.

Culex Hospitality- Little Bangkok

Dubai ,UAE

Restaurant Supervisor

JAN 2023-MAY-2024

- Oversee the daily operations of outlet for efficient operations.
- Develop and enforce established policies and procedures.
- Obtain customer feedbacks and implement action plan.
- Develop cost-effective operational plan to achieve outlet goals.
- Assist in cash handling activities and develop expense and revenue reports.

Al Khayyat Investments - Il Cafe Di Roma Dubai ,UAE

Restaurant Supervisor

MAR 2021-JAN 2023

- To supervise a station & ensure that standards are maintained at all times Identifying and maximizing selling opportunities for profitable sales growth
- Oversee the service of all food & beverages within the Cafe in absence of the Restaurant Manager. Maintain levels of quality, cleanliness, food safety and hygiene in line with company & local authority regulations.

Copper Chimney - Emirates intl.Group Dubai,UAE

Captain & Asst.Restaurant Manager

AUG 2018-MAR 2020

- Oversee both front and back of house operations, including wait staff, kitchen crew, and bus staff
- Maintain high-quality food standards
- Oversee our kitchen staff's compliance with all health code and sanitation requirements
- Provide exceptional customer service and lead staff to do the same.
- Handling Petty cash

The Diplomatic Club - Waiter - Doha , Qatar

- Providing excellent wait service to ensure satisfaction

JAN2011 -DEC 2012

- Taking customer orders and delivering food and beverages

- Making menu recommendations, answering questions and sharing additional information with restaurant patrons

CERTIFICATION

Person In Charge (PIC) Advanced