

RICHARD NAZARETH

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Address- Malta

PROFESSIONAL SUMMARY

Desire to secure an Restaurant Manager position. Offering strong knowledge of business processes and ability to coordinate department operations to achieve set targets. Looking to obtain an operations manager position in a fast-paced organization where excellent leadership skill and ability to motivate will be utilized to achieve organizational objectives. Energetic operations management expert with in depth knowledge of productivity strategies and ability to manage resources to deliver projects within budget. Hoping to secure an operations manager position in an organization where my abilities will be maximized.

WORK EXPERIENCE

Eetwell, Malta
Assistant Manager

January 2024 till date

Kings Own Band Club Bar & Restaurant, Malta
Food & Beverage Supervisor

May 2022-December 2023

Trinity Hospitality Co.LLC, Tbilisi Georgia.
Rest. Operations Manager

Feb`2019 - Nov`2020

Indianapoli Hospitality Private limited
Rest. Operations Manager

Feb`2018- Sept`2018

Mumbai Food Truck Society, Mumbai India
Operations Manager

Apr`2017 - Dec`2017

Hanhum Restaurant, Kuwait
Operations Manager

Nov`2015 - Jan`2017

Arkaan International Group, Kuwait
Operations Manager

Sep`2014 – Oct`2015

Le Royal Hotels (Aamal Holding Co.),Kuwait
Restaurant Manager

Mar`2013 – Jul`2014

Nestle Toll House Café (Marina Crescent), Kuwait
Restaurant Manager

Oct`2011 – Oct`2012

Rawafed Al Khair Co., Kuwait
Cafe Manager

Jul`2010 - Jul`2011

Nino Italian Restaurant, Kuwait
Assistant Restaurant Manager

Apr`2005 – Jul`2010

Emirates Flight Catering Co., Dubai
Catering Supervisor

Nov`2002 – Dec`2004

DUTIES & RESPOSIBILITIES

- ✓ Coordinating & collaborating with Senior Management & Owners for taking the vision of the organization in meeting its targets & goals efficiently.
- ✓ Regulating & directing restaurants sales & profits; analyzing market needs, development of products & services as per demand.
- ✓ Doing Budgets, preparing & formulate a cost effective menu to increase overall revenue.
- ✓ Supervising & monitoring product development & execution, furnishing ideas to elevate sales.
- ✓ Quality Assurance, following hygiene, safety & HACCP standards, wastage minimization and profit maximization
- ✓ Controlling expenses by managing vendor pricing and conducting in-depth Product price analysis

EDUCATION

Diploma in Hospitality Management And Catering Operations,
Rizvi Academy of Hospitality Management & Catering Operations, A.H.M.A certified, India 2002

LANGUAGE

HINDI
ENGLISH

PERSONAL DETAILS

Passport No: T1291355
DOB:25/10/1979
Marital Status: Single
Gender: Male
Nationality: Indian
Expiry Date:05/12/2028

HIGHLIGHTS

- ✓ Teamwork
- ✓ Time Management
- ✓ Customer Service
- ✓ Multitasking
- ✓ Remain Consistent
- ✓ Hardworking
- ✓ Interpersonal Skills
- ✓ Flexibility
- ✓ Attention to Detail

REFERENCES

Available on request