**Kunal. S. Alurkar**

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**UAE DRIVING LICENSE AVAILABLE**

To seek a challenging position which will provide me to use & further explore the acquired knowledge for organizational and personal growth

**CAREER PROFILE/SKILLS:**

* Utilize skills and experience in the field to compliment the goals and quality of the restaurant menu, while establishing superiority of foods through taste and aesthetic appeal.  Possesses the necessary competency for organizing and producing goods  Able to manage productivity within an allocated working space.

**PROFESSIONAL WORK EXPERIENCE:**

**Organization: Slash Specialty Coffee.**

**Tenure:** 20th October 2020 – Present**.**

**Designation:** Manager (Dubai & Sharjah)

* Recruit, hire and train new managers in their direct area
* Offer consultation and recommendations to store managers on overcoming operations challenges
* Monitor sales and work toward meeting quarterly objectives
* Minimize cost and labor by reviewing schedules and inventory use
* Visit stores to evaluate operations, cleanliness and efficiency of each area
* Setting sales targets.
* Maximizing sales and profitability.
* Providing your team with a stimulating and supportive environment.
* Maintaining and increasing standards of customer service.
* Driving team performance.
* Handling stores in Dubai and Sharjah area.

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| **Organization:** | **Jalsa Restaurant & Bar(Avishkar Chain of Restaurant**  **India )** |
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| **Tenure:** | August 2019- March 2020 |
| **Designation:** | Restaurant Manager |
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| **Organization:** | **Al Muheeta International (Charlies phillysteak and Bshawarma )** | |
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| **Tenure:** | December 2017– May 2019 | |
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| **Designation:** | Restaurant Manager | |

* Coordinate daily Front of the House and Back of the House restaurant operations
* Deliver superior service and maximize customer satisfaction
* Respond efficiently and accurately to customer complaints
* Regularly review product quality and research new vendors’
* Organize and supervise shifts
* Appraise staff performance and provide feedback to improve productivity
* Estimate future needs for goods, kitchen utensils and cleaning products
* Ensure compliance with sanitation and safety regulations
* Manage restaurant’s good image and suggest ways to improve it
* Control operational costs and identify measures to cut waste

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| **Organization:** | **Emirates International Group**  (Chicken on the loose Restaurant) |
| **Tenure:** | December 2016– November 2017 |
| **Designation:**  **Responsibilities:** | Assistant Restaurant Manager. |

* Respond efficiently and accurately to customer complaints
* Regularly review product quality and research new vendors
* Organize and supervise shifts
* Appraise staff performance and provide feedback to improve productivity
* Estimate future needs for goods, kitchen utensils and cleaning products
* Ensure compliance with sanitation and safety regulations
* Manage restaurant’s good image and suggest ways to improve it

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| **Organization:** | **Tim Horton’s**  (Apparel Group LLC ) |
| **Tenure:** | March 2012– December 2016. |
| **Designation:**  **Responsibilities:** | Store In charge. |

* Take responsibility for the business performance of the restaurant;
* Analyses and plan restaurant sales levels and profitability;
* Organize marketing activities, such as promotional events and discount schemes;
* Prepare reports at the end of the shift/week, including staff control, food control and sales;
* Create and execute plans for department sales, profit and staff development;
* Set budgets or agree them with senior management;
* Plan and coordinate menus;
* Coordinate the operation of the restaurant during scheduled shifts;
* Recruit, train, manage and motivate staff;
* Respond to customer queries and complaints;
* Meet and greet customers, organize table reservations and offer advice about menu and wine choices;
* Maintain high standards of quality control, hygiene, and health and safety;

Check stock levels, order supplies and prepare cash drawers and petty cash

**Achievements:**

* 26th January 2015 to 25th January 2020 Person In charge certificate from Food control department Dubai Municipality.
* Certificate for Completing Train the Trainer Course 9th March 2016.
* Certificate for Completing Speed of Service Training Course 13th April 2016.
* Certificate for Completing Beverage Station Training Course August 2016.
* Certificate for Completing Know your Numbers Training Course 11th August 2016.

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| **Organization:** | Mocha Central Kitchen (Impresario Hospitality) |
| **Tenure:** | April 2009– February 2012 |
| **Designation:** | Station In charge.(Bakery Chef ) |

**Responsibilities.**

* To maintain hygiene in the kitchen as per SOP
* To supervise & execute timely delivery of orders on daily basis.
* Responsible for Inventory Control & stock management
* To ensure that the products are made to perfection by myself & subordinates.
* To Introduce & innovate new product recipes & educate my team accordingly.
* Maintain Log book.
* Follow Standard Operating Procedures.

**Achievements:**

* Joining as Production Trainee 28th April 2009.
* Promoted as Assistant Store In charge. 1st April 2010 
* Promoted as Assistant Station In charge 1st January 2011.
* Promoted as Station In charge 1st April 2011.
* Employee of the Month of February 2010.

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|  | **Organization:** | Intercontinental Hotel. (Marine Drive Mumbai) |
|  | **Tenure:** | October 2008– April 2009 |
|  | **Designation:** | Production Trainee( Indian Kitchen and Bakery & Confectionery) |

**Responsibilities.**

* Covering all the sections of Main Hot kitchen, Bakery, Staff Cafeteria, Continental Kitchen.
* Been awarded a certificate of Employee of the Month.
* Was chosen to be a participant in the prestigious Times Award Function held at Taj Lands End, Mumbai.

**ACADEMIC EDUCATION:**

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| **EDUCATION** | **EXAMINING BODY:** | **YEAR** |
| Higher Education | Maharashtra Board | 2000 |
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**CERTIFICATION/ ADDITIONAL SKILLS:**

* **MS Office** ( MS Word, MS Power Point and MS Excel)

**PERSONAL INFORMATION:**

**Father’s Name** : Subhash. B. Alurkar

**Date of Birth** : 14th March 1984

**Located** : Dubai (UAE) .

**Visa Status** : Employee Visa

**Marriage Status** : Married

**REFERENCE:** Reference will be furnished on demand.