

## PRAKASH R

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Al Ain, United Arab Emirates



### Objective

Overall Management of assigned locations to ensure the highest quality of services to our clients. Highly talented in Professional in all aspects of Catering Hospital, Hotel, Store keeping, House Keeping and Hospitality managements professional with 13 Years' experience in Hospitality industry with ability to work creative and willing to assume increase responsibility.

### Experience

#### Indian Royal Restaurant, Al Ain, UAE.

Nov 2020 - May 2022

Food and Beverage manager.

- \* Analytical skills to effectively identify research and resolve purchasing, payroll, accounting and other problem
- \* Contributed to business development through planning new promotions and initiatives
- \* Establishes a monthly report on management and exploitation results
- \* Have full knowledge of all menu items and beverage list
- \* Ensured that all GCC policies and procedures are implemented and maintained and all contractual obligations are met.
- \* Check the staff all are following all safety and sanitation policies when handling food beverage

#### Pride Hotel, Chennai, India.

Aug 2017 - Jan 2018

Food and Beverage Executive.

- \* Contributed to business development through planning new promotions and initiatives.
- \* Organizational and time management skills to effectively manage multiple diverse responsibilities.
- \* Establishes a monthly report on management and exploitation results.
- \* Have full knowledge of all menu items and beverage list.
- \* Check the staff all are following all safety and sanitation policies when handling food beverage

#### ACCURO Specialist support services, UAE.

Mar 2013 - Apr 2017

Catering Supervisor.

- \* Ensured the Food Hygiene and Health and Safety Regulations are adhered to all times.
- \* Contributed to business development through planning new promotions and initiatives.
- \* Ensured that all GCC policies and procedures are implemented and maintained and all contractual obligations are met.
- \* Ensured all HACCP standards are implemented, followed and maintained.
- \* Maintained stock levels ordering new supplies when needed.
- \* Organizational and time management skills to effectively manage multiple diverse responsibilities.
- \* Establishes a monthly report on management and exploitation results.
- \* Analytical skills to effectively identify research and resolve purchasing, payroll, accounting and other problems.

● **Green Park, Chennai, India.**

*Apr 2012 - Jan 2013*

Food and Beverage Captain.

- \* Always greet and welcome guests promptly in a warm and friendly manner.
- \* Always thank and give fond farewell to guests conveying anticipation for their next visit, Assist guest with table reservation.
- \* Assist guest while seating, Ensure guest are serviced within specified time.
- \* Has a good knowledge of menu and presentation standards.
- \* Communicate with the kitchen regarding any menu questions, the length of wait and product availability.
- \* Check with guests to ensure satisfaction with each food course and beverages.
- \* Work with fellow staffs and manager to ensure that the restaurant achieves its full potential.
- \* Complete closing duties, including restocking items, turning off lights, etc.
- \* Conducts monthly inventory checks on all operating equipment and supplies.
- \* Take an active role in coaching and developing junior staff

● **Hotel Ambica Empire. Chennai, India.**

*Jun 2011 - Mar 2012*

Food and Beverage Captain.

- \* Provided Guest with prompt, professional service.
- \* Served food and drinks in accordance with Company standards in a courteous and professional manner. Maintained knowledge of current menu items, garnishes, ingredients and preparation methods if required.
- \* Provided personalized service by greeting guest by name and learnt personal preference as drinks, sport...
- \* Served food with correct time. Maintained service area and room service tray in a neat and orderly fashion.

● **ITC, Fortune Select Palms.**

*Sep 2009 - May 2011*

Waiter.

- \* Assisted guests with making menu choices in an informative and helpful fashion. Greeted guests and communicated about wait time.
- \* Maintained knowledge of current menu items, garnishes, ingredients and preparation methods if required.
- \* Followed all safety and sanitation policies when handling food and beverage to uphold proper health standards.
- \* Displayed enthusiasm and knowledge about the restaurant's menu and products.
- \* Immediately reported accidents, injuries or unsafe work conditions to manager.
- \* Demonstrated genuine hospitality while greeting and establishing rapport with guests.



● **Education**

● **Asan Memorial College of Hotel and Catering management**

*2009*

B.Sc Hotel and Catering Management

75%

● **MVM Higher secondary school, Dindugal**

*2006*

Higher secondary school

60%



### Skills

Food and Beverage Captain. \* Good Written and Communication Skills. \* Good at Interaction and Hard working. \* Quick learner, hard worker ability to work under pressure.



### Languages

English-Fluent

Hindi-Fluent

Arabic-Basic

Tamil-Fluent

Telugu-Fluent



### Reference

Mr.Balaraman - "ITC , Chennai. "

General Manager.

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### Driving License

United Arab Emirates.

LICENSE NO: 2765733 (LIGHT VEHICLE AUTOMATIC)

DATE OF EXPIRY: 11-04-2024



### Passport

W2801976



### Visa Status

Long term Visit .



### Industrial Exposure Training

Four month of Industrial Training at ITC Fortune Bay Island ,Andaman[04.12.2007 to 24.03.2008.