



Ajeesh Ambujakshan Nair

Restaurant Manager

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Profile

Highly accomplished and results-driven Restaurant Manager with over 20 years and 9 months of experience in the food and beverage industry. Proven track record of successfully managing and leading teams to deliver exceptional customer service and drive revenue growth. Skilled in developing and implementing innovative strategies to optimize operations, increase efficiency, and exceed business objectives. Strong expertise in menu planning, inventory management, cost control, and staff training. Adept at building and maintaining relationships with vendors, suppliers, and customers to ensure seamless operations. Excellent communication, leadership, and problem-solving skills. Committed to delivering a superior dining experience and achieving consistent customer satisfaction.

Skills

- Extensive experience in managing all aspects of restaurant operations, including staff supervision, inventory management, and customer service
- Proven track record of achieving and exceeding sales targets and profitability goals
- Strong organizational and time management abilities, with the capacity to multitask and prioritize tasks effectively in a fastpaced environment
- Proficient in implementing and maintaining cost control measures, optimizing resources, and maximizing profitability
- Excellent problemsolving and decisionmaking abilities, with the capacity to handle challenging situations and resolve conflicts effectively
- Skilled in developing and implementing marketing strategies to attract and retain customers, resulting in increased revenue and brand recognition
- Proficient in implementing and enforcing health and safety regulations to ensure a safe and clean environment for both employees and customers

Employment History

Operations Manager

The Grand Ambassador | Kottayam , India

Mar 2023 - Jul 2023

- Manage and mentor a team of employees, providing guidance and support to achieve department goals
- Oversee and manage daily operations of the company, ensuring efficiency and productivity
- Evaluate and recommend new technologies or systems to optimize operations.
- Train and mentor staff to enhance their skills and performance
- Identify and address operational risks and issues in a timely manner

Food and Beverage Manager

Hotel Aida | Kottayam , India

Dec 2021 - Mar 2023

- Conduct regular inspections of the dining areas and kitchen to ensure cleanliness, safety, and compliance with health and sanitation regulations

Education

Bachelor of Hotel Management

Sambhram College of Hotel Management | Kolar Gold Fields , India

Bangalore University - Aug 2000

Food & Beverage Service

PERSONAL INFO

Nationality - Indian

Marital Status. - Married

Passport No - V6822781

Passport Expiry - 01-03-2032.

UAE Visa Status

Residence Visa

LinkedIn

www.linkedin.com/in/ajeesh-ambujakshan-nair-0aa959243

Languages

English - Upper intermediate (B2)

Malayalam - Advanced (C1)

Hindi - Intermediate (B1)

Tamil

Reference

1. Suma Narikkote Kurungodan

Health Family Clinic-Dubai,
Managing Director
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+971 50 528 1497

2. Srin Venkataramani

Ras the essence of India, Singapore,
Managing Director
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- Manage relationships with vendors and negotiate contracts for the procurement of food, beverages, and supplies
- Collaborate with the culinary team to create and update menus, ensuring a diverse and appealing selection for guests
- Monitor and maintain quality standards for food and beverage products and services
- Train and supervise staff members, ensuring high levels of customer service and satisfaction
- Develop and implement strategies to maximize revenue and profitability
- Stay updated on industry trends and new products, and make recommendations for menu
- Handle customer complaints and resolve issues promptly and effectively
- Oversee and manage all aspects of the food and beverage operations, including dining areas, bars, and banquet facilities

Restaurant Manager

Ras the essence of India | Singapore , Singapore

Dec 2014 - Nov 2020

- Oversee daily operations of the restaurant, including managing staff, scheduling shifts, and ensuring smooth service
- Maintain high standards of cleanliness and sanitation throughout the restaurant, following health and safety regulations
- Conduct regular inventory checks and order supplies as needed to maintain adequate stock levels
- Implement and enforce company policies and procedures, including those related to employee conduct and customer service
- Develop and implement strategies to increase sales and profitability, such as creating marketing campaigns and promotions
- Monitor inventory levels and order supplies as needed, while minimizing waste and controlling costs
- Manage and maintain relationships

Senior Captain & Captain (2yrs each)

Ras the essence of India | Singapore , Singapore

Nov 2010 - Nov 2014

- Ensure that all guests receive prompt, friendly, and efficient service
- Assist in inventory management, including ordering and stock rotation
- Oversee the delivery of food and beverages to guests, ensuring quality and presentation standards are met
- Take and process food and beverage orders accurately and efficiently
- Ensure that all guests are greeted and seated in a timely and friendly manner
- Supervise and coordinate the activities of the food and beverage service team
- Adhere to all health and safety regulations and maintain a clean and sanitary work environment

Pizza Hut Supervisor

Sterling Group of Restaurants | Doha, Qatar

Dec 2009 - Mar 2010

- Maintain a clean and organized work environment, including kitchen and dining areas
- Ensure that all food is prepared and served in accordance with quality and safety standards
- Oversee the preparation and cooking of pizzas and other menu items
- Supervise and manage a team of pizza delivery drivers and restaurant staff
- Conduct performance evaluations and provide feedback to employees to improve their skills and performance
- Train and onboard new employees, providing them with necessary knowledge and skills to perform their duties effectively
- Collaborate with other supervisors and managers to achieve operational goals and targets

Headwaiter

Spinneys Abudhabi LLC | Abudhabi , Abudhabi

Dec 2006 - Aug 2009

- Monitor dining area to ensure cleanliness, proper setup, and adherence to health and safety regulations
- Conduct regular staff meetings to communicate updates, provide feedback, and address concerns
- Supervise and coordinate the activities of the waitstaff team
- Assign sections and tables to waitstaff, ensuring fair distribution of workload
- Collaborate with kitchen staff to ensure smooth and efficient flow of food from the kitchen to the dining area
- Handle customer complaints and resolve issues in a professional and timely manner
- Maintain a high level of cleanliness and organization in the dining area

Food and Beverage Service Assistant Captain

Le Meridien | Bangalore , India

Oct 2005 - Dec 2006

- Prepared and maintained accurate records of sales, transactions, and guest preferences
- Assisted the Captain in overseeing the daily operations of the food and beverage service team
- Ensured that all service areas were properly set up and maintained throughout the shift
- Assisted in coordinating and executing special events and functions
- Assisted in managing and organizing reservations and seating arrangements

Food and Beverage Assistant & Captain

The park hotel (Apeejay Group) | Bangalore , India

Dec 2000 - Sep 2005

- Maintain knowledge of menu items, daily specials, and beverage offerings
- Greet and welcome guests in a friendly and professional manner
- Upsell food and beverage items to increase revenue
- Assist with menu recommendations and answer any questions about food and beverage options
- Maintain cleanliness and organization of work areas, including dining tables and service stations
- Collaborate with kitchen staff to ensure timely and accurate delivery of food and beverages
- Handle guest complaints or concerns promptly and professionally

Certifications

Diploma in Computer Applications 1996-1997

Diploma in Computer Awareness 1995-1996

Accomplishments

Appreciation Letters from Ras the essence of India for 100% attendance throughout the year 2016 & 2018

Successfully completed both Basic as well as Follow Food and Beverage Safety and Hygiene Policies and Procedures from Singapore Workforce Skills Qualifications. (9th Oct 2011 & 22nd Dec2016)

Appreciation Letter from Abu Dhabi Company for Onshore Oil Operations (ADCO) for exemplary services offered during the Holy month of Ramadan

Successfully completed Intermediate HACCP Training conducted by TUV Middle East in Abu Dhabi - 23rd Dec 2007